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October/November 2015

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This issue's star kitchen features a striking colour palette inspired by its location and an eclectic mix of textures. See page 27.

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AT THIS TIME OF YEAR, I like to think there are still a few warm days left to enjoy, making this a great time to start planning a kitchen if you want the indoors and outdoors to flow beautifully. I'm currently doing my garden and it's surprising just how much thought is going into how the layout and the view will work with our kitchen-diner. And, I hate to say it, but this really is the deadline for finalising plans if you want your new

kitchen finished by Christmas. Planning ahead is a crucial part of any kitchen project and, in this issue, we've put special emphasis on some of the things that should be at the forefront of your mind during the early stages: choosing the right kitchen designer (p63), installing lighting and heating (p77), as well as making sure your new space will be as comfortable as possible with sufficient extraction (p84). We picked our nine stunning real-life case studies for their inspirational ideas, but each one also has interviews with both the homeowners and the designers. So you can get right under the skin of the projects and pick up some useful dos and don'ts when it comes to your own room. With great decorating ideas, shopping and the latest appliances and kitchen ranges, I hope you'll find everything you need to move your project forward, whatever stage you're at.

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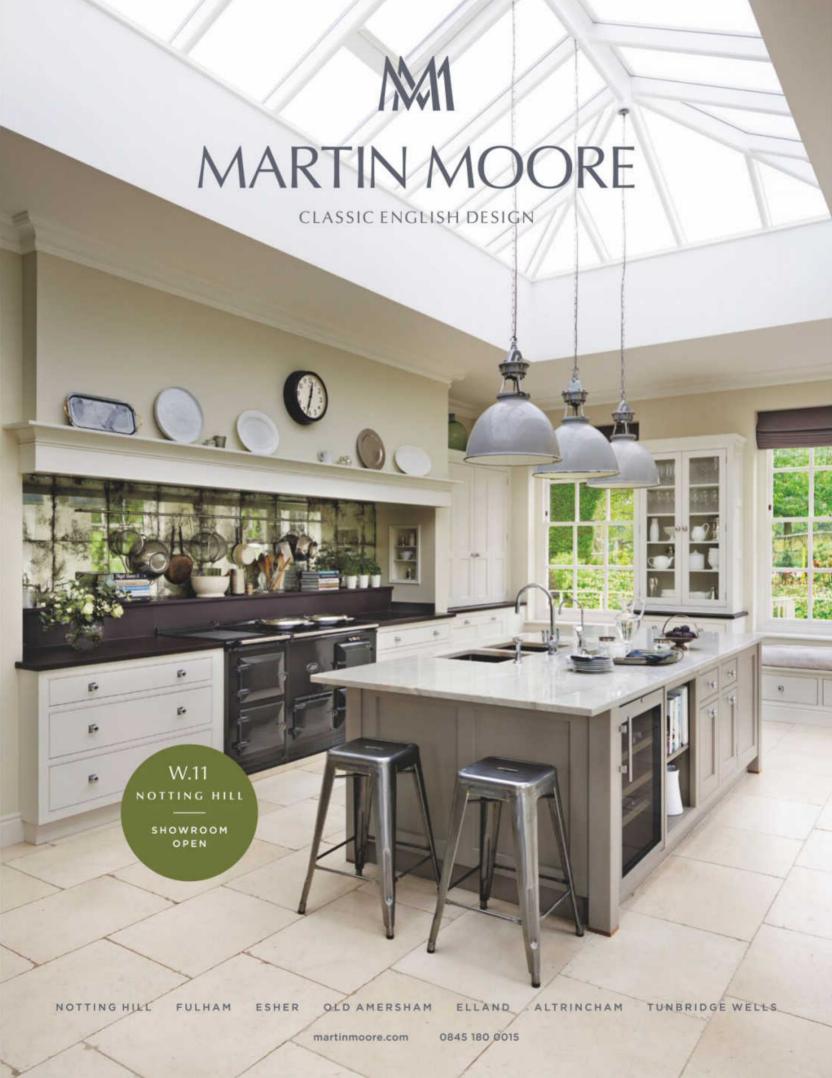
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RCIA Maxima 2.2 Design Gian Vittorio Plazzogna **ESPRESSO DESIGN LTD TILES & BATHS DIRECT LTD CUCINE LTD** 60 West Hendon Broadway London, NW9 7AE daniel@tbkdirect.co.uk 149 St John's Hill, Battersea London, SW11 1TQ terry@cucine.gg www.cucine.gg enquiries@espressodesign.co.uk www.espressodesign.co.uk www.tilesandbathsdirect.co.uk AGENT: BIANCHI FURNITURE LTD **NGI DESIGN LTD SO FURNITURE LTD** 4,5 & 6 High Street, St Martins Stamford, PE9 2LF enq@ngidesign.co.uk www.ngidesign.co.uk 24 Seamoor Road Bournemouth, BH4 9AR kmcewing@sofurniture.co.uk stephen@bianchifurniture co.uk The names of Cesar retailers www.sofurniture.co.uk are published on Cesar's website cesar.it



Do you simply want a place to prepare meals, or are you after an open-plan living area with enough room for a dining zone, and perhaps a snug, too? Is entertaining at the top of your list, or do you mainly use the space to rustle up family dinners? How much storage do you need? Have a good clear-out and get rid of anything you no longer use – be ruthless. Also, note down which aspects of your current kitchen work for you and those that don't.

MAKE A WISH LIST
Nail those must-haves;
whether it's sleek Corian
worktops, plenty of storage,
or a statement island, have a clear idea
of what you want. What type of cooker
are you after, and with which functions?
Which other appliances can't you live
without? Make sure you've really got
to grips with what you need and want
before you even set foot in the showroom.
The more information you can give,
the better your design will be.



THE FUN PART
Collect images that inspire you.
Tear pages from magazines,
scour kitchen company
websites and use sharing sites such
as Pinterest. Treasured objects,
well-loved artworks or favourite pieces
of furniture can be a great starting point
for a theme or colour scheme. Don't worry
about what you can and can't afford at this
stage – it's all about honing your style.
Visuals are an easy way to share ideas
with your family and kitchen designer.

FIND A GOOD KITCHEN COMPANY Flicking through magazines is a great way to find kitchen companies working across all budgets. Look at designer/retailer websites, too, as most have portfolios of previous projects – you'll find a handy list on our blog, Kitchensourcebook.co.uk. And, of course, pop into nearby showrooms. Word of mouth is still a great way to find a reliable company, with the certainty that the service has lived up to expectation.

To get the best from your new kitchen, call in a professional, be that a kitchen designer, interior designer or architect. Never underestimate what a trained eye can bring. As well as years of experience, ideas and know-how, they'll be able to offer solutions you won't have thought of. Add to this up-to-date knowledge of products, fixtures and fittings, plus the ability to source everything on your behalf, often getting good deals.

SET YOUR BUDGET
Be honest about your finances
from the outset so that your
designer can gauge where to
invest and where to save. Ways to make
a small budget stretch further include
open shelving and generous pull-out
storage – both cut down on the number
of units you need to buy. When it comes
to appliances, think about what you
really use, and don't forget to budget
for professional services such as a
Gas Safe fitter, electrician or a tiler.

ENJOY THE PROCESS
Once you've chosen your
kitchen and found a designer
who shares your vision, you're
well on the way to creating a dream
kitchen, so enjoy the next phase of
fine-tuning the design. Most companies
produce CAD drawings, which give a good
idea of how the design will look, and this
is the time to discuss worktops, sinks,
taps, splashbacks and flooring. Proficient
designers will be able to help with ideas
for materials beyond the cabinetry.

SERVICES
Shoddy workmanship can ruin a kitchen but decent installation will ensure even inexpensive units look amazing. Ask friends and family for recommendations, or go through a registered trade association, such as the Federation of Master Builders (fmb.org.uk). Larger projects may require planning permission or building regulations approval. Visit the website planningportal.gov.uk for useful advice.

'A GOOD DESIGNER
WILL FULFIL THE
POTENTIAL OF
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WORKS PERFECTLY'

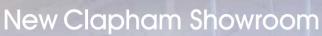
COUNTDOWN
TO COMPLETION
Unfortunately, refitting
such an important part of
your home comes with a certain amount
of upheaval. A professional kitchen
company will ensure the process is quick
and as painless as possible, but it's worth
having a contingency plan. Set up a basic
cook station along with vital provisions
elsewhere in the house. Plan to be away
for the most disruptive stages, and try to
relax and look forward to what's to come.

FINISHING TOUCHES
The last additions are what make your kitchen your own. Add in an accent colour via striking accessories, subtly linking finishes – for instance, pair a timber breakfast bar with wooden stools, or upholster the seats with fabric that ties in with your splashback. Little details, such as your choice of handles, and artworks on the walls, can transform a scheme and add real personality.



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502







OBJECTS OF BEAUTY

ALL THINGS GREAT AND SMALL TO BRING YOUR KITCHEN TO LIFE

Light show Handmade Peacock Lustre pendant, H22 x Dia18.5cm, £300, The Conran Shop



Simply chic Cubo oak square cabinet, H137 x W122 x D46cm, £1,595, Another Brand

Solid surface Wilmore extending dining table, H75 x W90 x L180cm, £699, Marks & Spencer The big cover up
Lem rug in multicoloured
and off-white chevron design,
140 x 200cm, £199, Urbanara

Cool hues
From top: Acajou, Ciel
de Nuit and Capucine
in La Peinture matt,
all £55 for 2.5 litres,
Caravane

This season's hot shade
Pudding sofa in burnt orange plush velvet, from £1,195,
Loaf – available in various sizes and a choice of fabrics

IXIOHIBN IBSSBNIIIALS

THE LATEST LOOKS FOR CABINETS, TAPS AND SURFACES



DEPTH OF BEAUTY

Italian kitchen company Cesar (cesar.it/en) is well known for its sleek, modern ranges and innovative ideas. Its new Maxima 2.2 kitchen is available in more than 80 finishes, including hot-laminated steel, bush-hammered stoneware and etched glass, making it easy to mix and match textures within your chosen palette for a truly individual look. Kitchens are available in the UK through Espresso Design, 020 7078 9912, espressodesign.co.uk.



EYE FOR DESIGN

Luxury US brand Waterworks, the makers of stunning kitchen and bathroom taps has now launched a covetable kitchen collection of sinks, tiles, worktables, lighting and accessories. This industrial-look Regulator pot filler is priced from £1,576. Visit the showroom at 579-581 King's Road, London SW6 2EH, 020 7384 4000, uk.waterworks.com.

BRIGHT IDEA

The Scales tiles by Peronda Group and MUT are designed to imitate swimming fish. How? A neon stripe along each edge creates a striking moving 3D effect. Priced at £6.95 each, for 12 x 12cm, from Moda Ceramica, modaceramica it.



Naturally so

deVOL's new urbanrustic collection. by talented young designer Sebastian Cox uses sustainable textural timbers. including birch for the carcasses. He has also added some unusual details into the design, such as copper-lined finger pulls and woven beech panels. The Sebastian Cox kitchen by deVOL costs from £11,000, 01509 261000, devolkitchens.





Buff and shine

Masterclass Kitchens is building on the popularity of its Italia design by adding some more exciting finishes to the range. The five new gloss options are in chic neutrals including ivory, sand and a choice of greys, plus there are five stylish wood grains and an ultramodern matt finish in white. Kitchens start from £7,500,01443 449499, masterclass kitchens.co.uk.



GET A HANDLE

Why be handleless when there are beautiful fittings such as these Globe knobs to enjoy? Handcrafted by B&B Sweden, they are available in three sizes -20, 35 and 50mm diameter, and five finishes including copper, brass and chrome. They are unlacquered so will acquire a lovely patina over time, and matching cabinet legs are also available. From around £22.50 for Globe 20, Dia20 x 6mm in polished brass. bb-sweden.se.



GO WITH THE GRAIN

It's hard to beat the warmth and natural beauty of wood flooring, but it does need proper maintenance to keep it looking its best. Minoli's Etic Rovere Grigio range of porcelain wood-effect tiles are a good alternative, offering the texture, colour and character of timber in a tough, easy-clean finish. Priced £72sq m for 22.5 x 90cm tiles; larger sizes are available, and a bespoke service for more intricate floor patterns, 01865 778225, minoli.co.uk.



extended and refitted to house seven new and diverse Bulthaup schemes, including one in the lower ground floor with Spiral Cellar's first accessible display of its unique cellar design. The 2.5m-deep model offers easy access to more than 1,450 bottles of wine, and cellars cost from £37,800, 0845 241 2768, spiralcellars.co.uk. Visit the showroom at 143-149 Lower Richmond Road, London SW15 1EZ, 020 8785 1960, kitchenarchitecture.co.uk.

FORM & FUNCTION

GOOD-LOOKING APPLIANCES FOR THE HARD-WORKING KITCHEN

Hip hip!

Celebrating 70 years in the business, family-owned Sub-Zero & Wolf continues to deliver optimum looks and technology across its appliance ranges. From its early days, creating bespoke refrigeration for respected architect Frank Lloyd Wright to the all-new M Series range of built-in ovens, its exacting standards have served the company well. The ovens are available in three styles, with LCD touchscreens, gourmet cook programs and new Dual VertiCross $^{\scriptscriptstyle \mathrm{TM}}$ technology for perfect results every time. Prices start at £5,820 for a single oven, 0845 250 0010, subzero-wolf.co.uk.





SKINNY LATTE

Think you haven't got room for a coffee machine? De'Longhi's super slimline Dedica measures just 15cm wide. Complete with frothing wand for cappuccinos and a cup-warmer shelf, it takes both ground coffee and espresso pods, and is available in stainless steel, red and black finishes, £199, 02392 392555, delonghi.com.



SIDE ORDER

Also notching up an amazing 70 years is British company Dualit. It, too, is a family business and one that celebrates its birthday with the launch of new colourways brass and midnight blue for its iconic toasters, £199 for a four-slice model, and kettle, £130. But we also love its pretty Bluebellgray replacement panels, from £24.95, for Dualit's Architect range (shown). 01293 652500, dualit.com.



Gentle cleanser

Hotpoint's impressive A+++ Ultima S-Line washing machine takes care of clothes and the environment. It uses Eco Rain technology, which sprays water on to clothes rather than filling the drum from below, and has the ability to remove stains at just 20°C. Ultima has a generous 10kg capacity, and costs around £500, 0344 811 1009, hotpoint.co.uk.





FEATURE MAXINE CLARKE, SALLY DOMINIC, JENNIE FILER, ALIX O'NEILL



The Miele Generation 6000 Series. A range of built-in cooking appliances designed to deliver the results your passion deserves. It all begins with a Taste for Design consultation. Enjoy the specialist tailored advice to make Miele part of your plans. Explore our ranges. Learn how to get the very best from appliances that perfectly suit the way you cook. And then sample the Miele difference over a delicious lunch. Truly

Reserve your Taste for Design consultation at our Miele London Gallery or Miele Experience Centre, Abingdon, Oxfordshire. Two free places are available by redeeming voucher code TFD24FREE when you reserve your place at: miele.co.uk/tastefordesign

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15/19 Cavendish Place London W1G 0QE

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WHAT'S COOKING?

CULINARY KIT THAT WILL APPEAL TO YOUR INNER CHEF

Clear the air

Ideal for fans of smart. understated style, the Miele DA2690 cooker hood is just 30cm deep, slotting discreetly into a slim wall unit or canopy. The metallic grease filters are dishwasher safe, too, making this A-rated appliance a high-performance, low-fuss option. Available in both extraction and recirculation models, in 60, 90 and 120cm widths, from £1,400, 0330 160 6600, miele.co.uk



BEST OF BOTH

New to Bertazzoni's Professional Series is this hybrid range cooker, which cleverly offers both gas and electric power in a single oven. The 90cm model has six gas burners and comes in a choice of eye-catching shades. It's priced from £3,299 at Britannia Living, 0844 463 9705, britannialiving.co.uk.



LIGHT TOUCH

This glamorous island extractor is Caple's new CR700 Ceramica - the only cooker hood in the UK made of ceramic. It has a softly burnished copper finish for a luxe look, 20W LEDs, and a high-performance extraction rate of 550m3/h - not bad for a recirculating design. From £2,029, 0117 938 1900, caple.co.uk.

Linea combination steam oven. £1.099. is the latest compact appliance from Smeg, It's 45cm height is ideal for teaming with a warming drawer in a standard 60cm cavity. With 12 functions, 50 auto programs and LCD touch controls, it will bake, roast, grill and steam food to perfection, 0844 557

9907, smeguk.com.

FULL

AHEAD



What do Formula One and the aerospace industry have in common with La Corneau? They all use super-hi-tech carbon fibre. The bespoke range cooker company introduced its carbon finish in 2014 as a one-off to celebrate the 50th anniversary of the Chateau 150 design (shown) and, by popular demand, it's now available to order, from £24,750, lacornue.com/en 0

BLACK BEAUTY

New flame

Created with the help of world-class chefs. Samsuna's European Chef Collection includes a sleek, flat-brushed metal refrigerator, a Wi-Ficontrolled oven, and a powerful WaterWall dishwasher. But it's this head-turning induction hob that really steals the show. At 80cm wide, with a flexible zone for larger pans, it boasts a colour-changing virtual flame to help visualise heat for more precise control. The NZ9000 7kg electric hood costs £1,099, 0330 726 7864, samsung.com.



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Unmistakably Mark Wilkinson

Part of the Canburg Group

SITTING PRETTY

Dine in style in your new kitchen with our pick of good-looking chairs





1 Tradition meets cutting-edge design in Valsecchi's beech Stick chair in Charcoal. Characterised by its rubber feet, the chair works in most spaces, H72 x W44 x D53cm, £219, Clippings.com. 2 For aesthetics and affordability, the Bradshaw dining chair, available in either grey- or white-painted backrest and seat, is a smart choice, £129 for a set of two, Marks & Spencer. 3 Inspired by a small belt-making loom and made with woven elastic cord, the Loom is a statement chair with great comfort factor, H78 x W52 x D55cm, £334, HFurniture.co. 4 Add a cheering pop of colour with Ikea's stackable (and purse-friendly) Janinge chair in yellow, H76 x W50 x D46cm, £40. 5 Designed by Tomoko Azumi and

measuring H76 x W49 x D53cm, the Flow, £495, is a bentwood future classic from Ercol. 6 Part of the inaugural furniture collection by Theo Williams, the Cubo design, comes in natural oak and painted in a range of colours, £195, in Petrol Blue, has understated style, H82 x W42 x D50cm, Another Brand. 7 The London chair, H82 x W45 x D50cm, shown in light grey felt, is offered in a variety of fabrics and leathers for the seat and a choice of wooden or wire legs, £448, Bo Concept. 8 Loaf's Bossy design, with its distressed white-painted vintage finish and simple cotton seat cushion, provides an elegant update on the traditional farmhouse chair, H98 x W51 x D41cm, £250 for a pair.

YOU ARE WHAT YOU BREATHE

COOKER HOODS FOR CONTEMPORARY KITCHENS

DIVA, DESIGN FABRIZIO CRISÀ elica.co.uk | f | y |







Secrets of an... ECO DESIGNER



TV presenter and sustainable design expert Oliver Heath discusses how to create a kitchen that merges cutting-edge style with green credentials

Sustainable design considers the whole life cycle of the product. It looks at where the materials have come from, how you're going to use them and where they'll end up. It's also about aesthetics and practicality – as a designer, my aim is to create spaces that are both beautiful and useful, but also conserve materials and energy.

The most sustainable products are those that form part of a continuous loop. The circular economy operates on the idea that we should never let useful materials end up in a hole in the ground. Instead, we should be able to reuse a product rather than waste the entire thing because one piece of it is broken.

We're seeing constant improvements in energy reduction. A while ago, you had A-rated appliances; now most or them are double- or even triple-A rated. Dishwashers are using less water than before, and more efficient methods of cooking, such as induction hobs, are being introduced.

Greenery is starting to enter the kitchen, with home-growing systems allowing people to cultivate their own herbs. Italian company Bulbo makes LED designs (see above) for producing vegetables and herbs indoors all year long. They're energy efficient, clever and stylish, too.

Think about how you can reduce your use of gas, electricity and water before embarking on your kitchen design. You could consider installing a water-efficient dishwasher or a tap that's operated by a foot pedal. I have one of these in my own kitchen and it's a fantastic way to save on the amount of water you use.

Make sure you separate hot and cold appliances such as the oven and fridge. The fridge takes air from outside and condenses and cools it, while the oven heats it up. Therefore, if they are situated next to one another, the fridge will have to work much harder than if they were further apart. So when designing the layout of your kitchen, be sure to give them both some space.

Probably one of the biggest energysaving changes we've seen in the past 10 years has been the phasing out of incandescent bulbs in favour of LEDs. Energy consumption is now probably one eighth of what it used to be.

For a sustainable flooring choice, think about using timber engineered boards, concrete-effect planks such as Concreate, quartz tiles or recycled rubber.

I'm very against granite being shipped across the world in order to fill kitchens for just

a short period of time, but there are some companies that offer UK-sourced stone, which is a little bit more environmentally friendly. Alternatively, stainless steel is endlessly recyclable, so it's good for worksurfaces, as is FSC-certified timber. But personally, I love using resilica (90 per cent recycled crushed glass set in a solvent free resin) – it's my top recommendation if you're looking for a stylish eco kitchen.

My kitchen was previously the garage, which we've now converted into a galley design. The worksurfaces are made from resilica and the cabinetry fronts are built out of reclaimed larch boards, which were salvaged from London's Kew Gardens following the storm of 1987.

The future of sustainable design is 'biophilia', which means love of nature. Biophilic design harnesses humans' innate attraction to nature and uses these principles to improve spaces. For instance, by increasing natural light and views looking out on to the landscape, plus the use of honest textures and materials to foster a greater sense of health and wellbeing.

For details on Oliver's eco consultancy and interior design service, visit oliverheath. com. To find out more about biophilic design, visit humanspaces.com.



MASTERCLASS — KITCHENS—



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isa Harvey and her husband Richard spend the majority of their time working abroad in the financial capitals of the world. Seeking a bolthole, they were drawn to St Ives on the Cornish coast, where they found a Victorian mid-terrace with wonderful sea views. Although elegant from the outside, the interior – especially the kitchen – needed complete refurbishment.

The long, narrow room had been previously extended and, at one end, a wall with two irregular-shaped windows looked on to the neighbouring property. The island directly faced the extension wall, which limited the space for a dining table and, with just one electrical socket, extension leads cluttered up the room. There was a distinct lack of storage and worktop space plus a disused chimney breast that suffered from severe damp

problems, resulting in a musty smell. Also, a large ceiling support beam was not only obtrusive, but created it's own design challenges.

Work commitments meant the Harveys had no time to oversee the property's transformation, so they employed Elaine Skinner of Camellia Interiors to manage the entire project. 'Lisa and Richard wanted a kitchen with clearly defined zones,' says Elaine. 'It was vital that the interior looked as if it had evolved over the years. The existing layout was jumbled, so it was important we had an organised space, with plenty of options for storage and food preparation,' continues Elaine. 'The existing shelving was open and the Harveys wanted storage with door fronts for a minimal, uncluttered look. Lastly, they wanted a dining area that could accommodate up to 10 people.'





'IF YOU WANT
TO DRAW
THE EYE
AWAY FROM A
STRUCTURAL
BEAM OR AN
UNATTRACTIVE
FEATURE
WITHIN
A ROOM,
SIMPLIFY THE
PALETTE AND
THE LAYOUT'



Project profile

THE OWNERS Lisa and Richard Harvey, who are both finance professionals

THEIR HOME A Victorian mid-terrace in St Ives, Cornwall

THE PROJECT Improving the layout to include plenty of storage and worksurfaces and space for dining

ROOM SIZE~6.2~x~5.4m

DESIGNER Elaine Skinner, of Camellia Interiors

CABINETRY Bespoke kitchen by Camellia Interiors, £25,000

PROJECT BUDGET Undisclosed





DESIGN SOLUTION Elaine Skinner explains...

What was the greatest challenge?

The room itself had a number of dominant structural features that could not be changed and that proved an obstacle at first. However, the biggest challenge was to persuade Lisa and Richard that a completely new layout would give them the working kitchen and dining area that they wanted. By using CAD images, I could show them that positioning the new island on the horizontal would not only allow the cook a more pleasing view through the sitting room, but would also free up space to include a spacious dining zone within the kitchen.

How would you describe the kitchen style?

I would describe it as clean and with an eclectic mixture of textures rather than a particular style. It's a design and colour scheme that's relevant to the St Ives location, and has a lived-in, furnished feel. The clients' needs came first and foremost, rather than the look or cost of the kitchen, so this was entirely a needs-based design. Lisa had always said that she wanted an interior that appeared to have come together organically over the years and didn't look like an interior designer had been involved. That's much harder to accomplish than people realise, but the results are definitely worth it.

Tell us the inspiration behind the colour scheme

The Harveys owned pieces of artwork that were a combination of charcoal tones with splashes of vibrant yellow. I wanted to find a link between the property, the clients' personalities and the location. Seeking inspiration, I took a walk along the coast, accompanied with photos of the Harveys' artwork. I suddenly noticed the combination of charcoal grey cliffs and beautiful yellow cow parsley, and in that moment, I found the connection I was searching for.

Did much structural work have to be done?

The far wall was uneven, so we squared it off to create a flat surface that could be used to position a sink unit and to hide the utility pipework. We replaced a modern glazed door with a Victorian-style half-glazed wooden version that was more sympathetic to the period of the property. A floor-to-ceiling sheer curtain was then added to visually simplify that corner.

How did you deal with the ceiling beam?

Painting the ceiling white helped the beam disappear, but it still had a great impact on the kitchen layout, particularly the island and the lighting scheme. The Harveys wanted a bigger island initially, but I explained that the cooker



'I'M COMPLETELY
AGAINST NAUTICALTHEMED INTERIORS
WITH STRIPED
CUSHIONS OR
SEAGULLS ON STICKS.
I PREFER TO LOOK
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FOR INSPIRATION'

and drawers would look off-centre. I had to site everything correctly to centralise the island and extractor, positioning them around the RSJ, while still maintaining balance and symmetry within the room.

What informed your choice of flooring?

It wasn't cost-effective to save the existing underfloor heating, so I advised the Harveys to rip it all out. I replaced the old ceramic tiles that had previously dominated the space with engineered timber, which was laid on the vertical to emphasise the length of the kitchen. By opting for a grey driftwood finish, the flooring is less dominant and naturally brings the eye up rather than down. To create the cohesive look the couple wanted, the timber floor has been continued into the sitting room to subtly connect the two spaces.

Describe the client/designer relationship

The entire project was conducted remotely, using Skype and email, so Lisa and Richard handed the refurbishment job to me and only saw the house again when it was finished. It's easy to misinterpret people's wishes online, so I had to be very particular. When they saw the completed interior for the first time, Lisa cried – happy tears, I might add!





'CONSIDER HOW THE KITCHEN IS USED AT DIFFERENT TIMES OF THE DAY AND THE TRAFFIC FLOW, TO GIVE EACH AREA FUNCTION AND DEFINITION'

The details

CABINETRY Bespoke high-pressure laminate **units** in a matt anthracite finish. **Kitchen**, around £25,000, Camellia Interiors

SURFACES Blanco Zeus worktop with integrated sink and upstands, £580sq m, Silestone; granite splashback, £310lin m, both sourced through Camellia Interiors

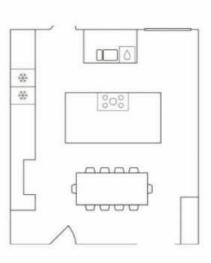
APPLIANCES Fisher & Paykel range cooker, £2,241; Liebherr fridge freezer, £2,518; fridge freezer surround, £630, all sourced through Camellia Interiors. Integrated dishwasher, £389, Hotpoint.

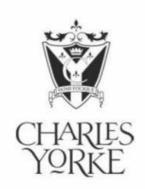
Samsung combination **microwave**, £179, John Lewis

SINK AND TAP Sink, an integrtal part of worktop, Silestone. Dual-flow mixer **tap**, £295, Bristan

FINISHING TOUCHES Lau dining table, £1,423; driftwood mirror, £160; Moroccan jar, £57; wall clock, £120; blackboard, £55; white vase, £38, all Camellia Interiors. Comback dining chairs, £408 each, Kartell. For similar lights try the Jackson industrial pendant, £59, Made. Heritage Dualit toaster, £179; John Lewis

The layout





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NEW DIRECTION

JOANNE AND TERRY SCULLION CHOSE A MORE STRIKING, MODERN AND FAMILY-FRIENDLY KITCHEN DESIGN SECOND TIME AROUND

Feature JUDITH ROBINSON-LYTTLE Photography RORY CORRIGAN

Purple patch

A strong linear design has created the 'sharp look' Joanne and Terry were after, while the feature wall lends depth to the bright white interior

Project profile

THE OWNERS Joanne and Terry Scullion, who both work in local government, and their children, Nola, 9, Edward, 7, Finnén, 5, and Bríd, 1

THEIR HOME A modern four-bedroom detached new-build in Bellaghy, Northern Ireland

THE PROJECT Creating a stylish and sociable kitchendiner in the centre of an open-plan family space **ROOM SIZE** 4.2 x 3m (kitchen area)

DESIGNERS Steven Moon at McGarry-Moon Architects and Laura Dallat at Woodland Kitchens

CABINETRY Bespoke units in birch-faced plywood, around £9,000, Woodland Kitchens

BUDGET Around £20,000





DESIGN SOLUTION Architect Steven Moon explains...

Did Joanne and Terry have very specific design ideas?

Yes they did. After having such a classic scheme before, the couple were determined to try something totally different. Although they wanted a contemporary kitchen with zero clutter, they were keen for it to have some warmth and texture as they didn't want their interior to appear too clinical.

How were the cabinetry materials chosen? The house features large expanses of glass

to maximise light, along with glazed sliding doors to give the option of zoning off the hallway and formal sitting area, so there's very little wood throughout. While pared-back and understated in its appearance, the birch-faced plywood adds that natural element of wood, yet looks very contemporary.

And the worksurfaces?

Joanne found her previous granite worktops quite high maintenance, so we suggested Corian for its practicality and streamlined,

seamless finish. I think its pale grey colouring works extremely well with the cabinetry.

Why is the kitchen set on a lower level? Lowering the floor in the working area of the room means it's less likely to be used as a corridor from the dining area to the sitting room. It also defines the space, creating a separate zone within the open-plan scheme. The split-level island means that instead of having high bar stools, anyone sitting on the

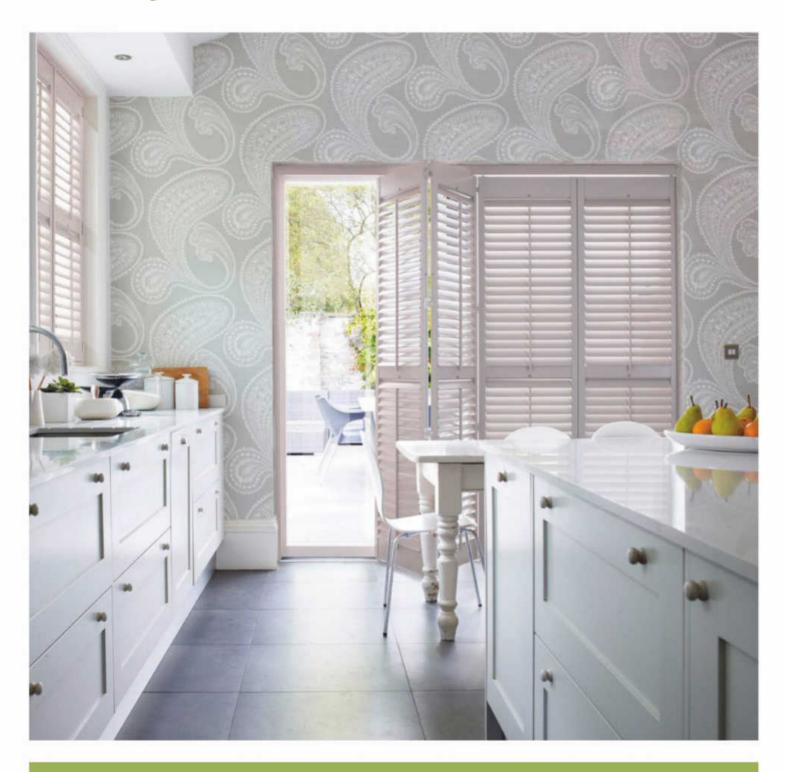
dining chairs will be at the same eye-level







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Project profile

THE OWNER Laura Emmerson, a designer and builder

HER HOME A Victorian three-bedroom terraced house in Whitley Bay, Tyne and Wear

THE PROJECT Laura knocked the existing dining room, kitchen and reception rooms into one, opening up the back of the house to create an open-plan kitchen-diner

ROOM SIZE 3.2 x 3m (kitchen area)

DESIGNER Laura designed and fitted the kitchen

CABINETRY Cooke & Lewis Carisbrooke taupe kitchen doors with IT Kitchens white matt carcasses, B&Q

BUDGET £4,100

aura Emmerson had renovated previous homes, but her latest project was the biggest. The house was sited in a charming street in pretty Whitley Bay, but the interior had rather less going for it. 'Downstairs, there were four dark and dingy rooms that were modernised in the 1970s,' recalls Laura, 'but most of the original features were still there and the space had potential to be a great kitchen-diner.'

A love of making use of what's already in situ inspired Laura's vision. 'You can create a lived-in aesthetic with character by upcycling,' she says. 'I wanted the space to look contemporary but also to feel as if it had been there for a long while – to hark back to its Victorian roots. I was on a tight budget, but I enjoy looking in skips and finding freebies.'

As in many Victorian houses, the small original kitchen was at the back of the house, leading off a tiny parlour – and there was a walk-in pantry, too. Laura began by knocking down the walls to create one large area to eat and entertain in. She removed the non-load-bearing wall between the second reception room and the hallway to open the space up.

Carrying out most of the work herself, Laura became a builder, plumber, kitchen fitter, decorator and stylist all rolled into one. 'I'm thrilled with the finished result,' says Laura. 'Like any kitchen, it's functional first. But importantly, it has the industrial look I was after – with any wear, knocks and chips it will endure, I'm sure it will age gracefully.'



DESIGN SOLUTION Laura explains...

How did you approach the renovation? I roped in a friend to help remove the stud walls. The fireplaces and carpets were ripped out and the brickwork exposed around the chimney breast. Once the space was opened up, I had new windows installed, as the original ones were rotten. Meanwhile I laid the pipes for the plumbing. The walls were plastered, after which I painted them and the ceiling white, and whitewashed the floors shortly after. The units, worktop and appliances were fitted, and then I had a finished space I could dress.

You completed the kitchen in only two weeks - how?

I'd consulted a building inspector and established that the walls I needed to tear down were non-load bearing. I'd drawn up plans for the electrics and plumbing based on where I wanted the units, appliances, lighting and radiators. I kept to a tight schedule and ordered what I needed in advance.

Tell us what inspired the choice of units
The muted grey colour and satin finish of the
cabinetry was a perfect contrast to the brick
walls. Shaker style is simple and ideal for the
light industrial look I wanted. My dining table,
green shelf unit and the drawer handles are
full of imperfections, to lend a homely feel.

What effect did you use on the flooring? The distressed whitewashed floor was simple to achieve. After removing the nails I painted them with a couple of coats of watered-down paint to achieve a whitewashed effect, then finished off with a satin epoxy varnish.

Which elements are salvaged pieces? The ceiling light was from RE-Found Objects, which sources original items. The shelving unit was from my dad's garage, and the clock came out of a skip which is why it doesn't have any glass. My dining table is an old cable drum that I picked up for free, although it ended up costing me in transport and labour – it's very heavy! The framed prints are sheets of newspaper from the 1970s which were under the carpet, lining the floorboards.

What was the biggest surprise? That I'd been brave enough to take the risks of being a one-woman band. If I'd been renovating for someone else, I'd have felt too responsible to attempt the various jobs.





The details

CABINETRY Cooke & Lewis Carisbrooke taupe kitchen doors, £72 for a 500mm door; IT Kitchens white matt carcasses, £28 for a 500mm base cabinet, both B&Q.

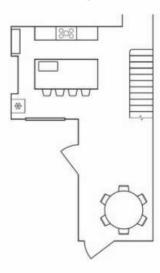
SURFACES For a similar worktop try Earthstone Gemini, from £304 for 1,800mm, B&Q. Watered-down Fortress trade matt white emulsion on floor, £22 for 10 litres, B&Q. Epoxy resin floor coating, £54 for 5kg, Permagard. Magnetic blackboard paint, £17 for 750ml, Dulux.

APPLIANCES Cooke & Lewis single **oven**, £213, B&Q. Gas **hob**, £200, Premier Range. Freestanding **fridge freezer**, price on application, Smeg

SINK AND TAP Cooke & Lewis sink and drainer, £198, B&Q. Premier sideaction tap, £120, Victorian Plumbing

FINISHING TOUCHES Acova white column radiator, £119, B&Q. Industrial ceiling light, £120, RE-Found Objects. Cupped black handles, £4 each, Ironmongeryworld on Ebay. Xavier Pauchard gunmetal stools, £60 each; Eames white DSW dining chairs, £60 each, both Cult Furniture. Newgate 1950s electric clock, £66, Design 55, is similar. Brooklyn industrial shelving unit is a match, £280, Maisons du Monde. Vintage triple-twisted old gold lighting flex, £4m, Rockett St George

The layout





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The 3-oven AGA Dual Control, from £9,775, offers flexible cooking and energy saving options



t's hard to beat the beauty of the cast-iron range cooker, with its classic good looks and welcoming ambient heat. The AGA is far from the sole preserve of the country cook. Modern technology with smartphone-operated controls, and the range of sizing, which now includes a neat little 60cm model that fits into a standard cooker slot, make it a winning option for all homes.

Life in the city

Launched last year, the AGA City60 is the baby of the family, bringing all the brilliant benefits of radiant heat cooking to the compact kitchen. At just 60cm wide, it features two ovens – a top cavity that can switch between baking and roasting, and a bottom one for simmering. A single hotplate, which has both boiling and simmering modes, has room for at least three pans – simply move them around to adjust the temperature from simmer to boil. The AGA City60 comes in 14 colours, and the room-vented design offers the flexibility to place it wherever you want. And should you move home, it's all set to pack up and go with you.

Beauty to come home to

Big or small (models go up to five ovens), it's the marriage of great heritage and cutting-edge technology that makes an AGA as desirable today as it's always been. The latest models have hi-tech controls that switch easily between an AGA cooker's characteristic warmth and ambience to low-energy settings, hotplate-only cooking and independently operated ovens, offering all the flexibility modern life demands.

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- The AGA iTotal Control can be operated wirelessly via a smartphone.

The AGA Dual Control cooker is ideal for those who love a warm, cosy kitchen but who also want to benefit from reduced running costs:

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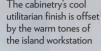


Into the future

A CUTTING-EDGE KITCHEN WITH A MODERN OPEN-PLAN LAYOUT HAS
GIVEN ANNE AND GARETH HOBSON'S HOME A NEW LEASE OF LIFE

Feature LINDA CLAYTON Photography RICHARD PRESTCOTT

Simply striking
The cabinetry's cool





Project profile

THE OWNERS Gareth and Anne Hobson, who are both arable farmers

THEIR HOME A 1950s, three-bedroom bungalow on a working farm in rural Devon

THE PROJECT

Creating a contemporary and minimalist kitchen scheme that would suit the newly created open-plan living space and maximise the views of the countryside **ROOM SIZE** 4.6 x 3.5m

DESIGNER

Valerie Lecompte at Sapphire Spaces

CABINETRY Bulthaup b3 units in Laminate

Graphite with aluminium edge, £12,500, and a Bulthaup b2 oak-top workbench, £2,600, both Sapphire Spaces

BUDGET Around £30,500, excluding building work

uilt by Gareth Hobson's father in the 1950s, this block-and slate bungalow on the family farm has been his and wife Anne's home all their married lives. But with their two daughters venturing to pastures new and retirement on the horizon, the couple wanted to give the property an overhaul that would ensure it survived their next chapter. 'It has served us very well over the years, but time was starting to tell structurally and I was ready for a more modern interior,' explains Anne.

Alongside hardcore insulation and draught-busting double glazing, the couple decided to open up the main living area so that the existing kitchen, dining and living rooms became one. Only the utility room was left unaltered, and the Hobsons planned to use that space as a dry food larder, and also to house a freezer and a large sink. To further enhance the feeling of space and light, the couple commissioned a local boat builder to

create a steel and teak deck that spans the full width of the bungalow and overlooks quite possibly the most glorious views in Devon.

With the building work complete, new floor tiles laid and the electrics in place, Anne and Gareth were more than ready to welcome in a contemporary cabinetry design that wouldn't attract dust nor distract from the amazing pastoral views. 'We'd always had a traditional farmhouse kitchen with a castiron range cooker and pine cabinets, so I wanted the new kitchen to be as far removed from this as possible,' explains Anne.

Having long admired Bulthaup's b3 kitchen, which they first saw when visiting family in Hamburg 10 years ago, the pair were delighted that local showroom Sapphire Spaces stocked the brand. 'We love the engineering of the doors, which are strong yet so thin, and I was particularly impressed with its low-maintenance, minimalist design,' says Anne, who employed designer Valerie Lecompte to carry out the refit.





DESIGN SOLUTIONS

What was your first challenge?

Anne and Gareth had clear ideas about what they wanted to achieve but the challenge was to make the most of the space and lovely view, and also include a comfortable dining area. The Bulthaup b2 workbench was the perfect solution, and it beautifully complements the b3 units the couple chose. It's the ideal height to be used as an extra worktop, and views of the outside can be enjoyed when dining.

How did you plan the space?
The house was ready for a kitchen to be installed when Anne and Gareth



Designer Valerie Lecompte explains...

first came into the showroom.

'Blank canvas' would be a really apt description of the project when we got on board. It's not a big area by any means but the utility room acts as a back-up support, allowing us to keep the kitchen simple and clutter-free. Just a few steps away, the utility doubles as a dry produce larder – only refrigerated food is housed in the kitchen – and it also hosts the freezer and workhorse sink.

Is it easy to maintain such a minimalist aesthetic? Obviously it depends on how tidy you are, but this kitchen is really focused on making the process easy. For example, the tap supplies boiling water as well as regular hot and cold so there's no kettle with trailing cables messing up the worktops. We also asked our worktop supplier to save the circle they cut out for the sink so that it can be used as a lid. Any items that aren't dishwasher-safe can be hidden inside (or in the utility room sink), which is a nice idea when Anne and Gareth are dining or entertaining in the kitchen.

Why are there no wall units? It was deemed more important to keep the space uncluttered. We also installed a downdraft extractor to keep the wall and ceiling above

the hobs clean. The danger with forgoing wall cupboards is that you can end up with a bland kitchen that looks unfinished. As Anne wanted to avoid dust-collecting shelves, we opted for a mid-height aluminium splashback, which finishes the room off and is really easy to clean.

Explain the thinking behind the finishes and surfaces?

The main units feature graphite laminate cabinets with a slick aluminium edge. I really like the strong contrast of the dark doors and crisp walls. The colour also links in with the frames of the folding doors that open onto the sun deck. The

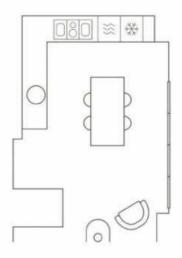
Silestone worktop in Cemento Spa is a good colour match, too.

Are there many appliances? Anne and Gareth's kitchen may be small but there's some serious cooking equipment to hand. These include a fantastic run of domino hobs – the tepanyaki hot plate and steamer are brilliant to use and are great storage-savers as they reduce the number of pots and pans used. Anne loves cooking and, after decades or bending down to access a traditional range cooker, she opted for a built-in oven installed at eyelevel, which looks stunning, and is much easier to deal with.



One for all Perfect for minimalist schemes, this Quooker tap negates the need for either a kettle or hot and cold tap

The layout



The details

CABINETRY Bulthaup b3 units in graphite laminate with an aluminium edge, around £12,500, plus a b2 oak and stainless steel workbench, £2,600, both Sapphire Spaces

SURFACES Silestone worktops in Cemento Spa Suede finish, from £450lin m, Mayflower Stone. Wall paint, Brilliant White Diamond matt emulsion, £27.99 for 2.5 litres, Dulux Trade. City Cube porcelain floor tiles, £98sq m, Porcelanosa. Natural aluminium wall panelling, price on request, Sapphire Spaces

APPLIANCES Built-in single oven, £2,778; induction hob, £1,239; steam hob, £1,683;

teppanyaki hot plate, £1,457; extractor, £582; warming drawer, £819; coffee machine, £2,482, all from Gaggenau's 200 Series. Fully integrated **fridge**, £400, Siemens

SINK AND TAP Ronis-U undermounted round steel sink, £391, Blanco. Fusion Square boiling-water and mixer tap in polished chrome, from £1,150, Quooker

FINISHING TOUCHES Carl Hansen CH56 leather bar stools, £568 each, supplied by Sapphire Spaces. Mars chair MK3 by Timothy Oulton, from £2,250, Harrods. Stûv 30-compact H woodburner, £4,679, Jetmaster

'SMALL KITCHENS CAN BE VERY EFFICIENT IF YOU ESTABLISH YOUR PRIORITIES AND FOCUS ON WHAT EQUIPMENT YOU REALLY NEED' Valerie Lecompte



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hen interior designer and TV presenter
Linda Barker was asked to develop a
furniture collection for Wren Kitchens,
it quickly became apparent that her
own kitchen needed a bit of attention.

'It was incredibly exciting to be working on my own range
- I was living and breathing kitchen design, and researching
all that was new in the industry,' says Linda. 'I felt so inspired
and was itching to try out some ideas on my own home.'

Built in the early 1800s as a farm cottage, Linda's Yorkshire home is somewhere she loves to escape to after a hectic working week in London. 'I grew up in Yorkshire, and my three sisters and brother all live close by,' she explains. 'Twelve years ago, Chris and I decided to buy a base near them.' Since then, the couple have renovated the cottage, including building a kitchen extension and fitting simple white units. 'They served us well but didn't reflect the more recent changes in kitchen design,' says Linda. 'So my starting point for the new scheme was to introduce a rich palette. I'm drawn to natural shades, but adding a little intense colour makes the room unique.' Midgrey tall cabinets create a calm backdrop and are teamed with purple base units and a glassware cupboard in damson, which Linda describes as 'blueberries and cream squished together'.

'It's an adaptable, hard-working and welcoming space,' she adds. 'Colour makes the kitchen feel warm and inviting – and that's important because it's the heart of our home.'





DESIGN SOLUTION

Linda Barker explains...

Tell us about the new layout

The kitchen area is a simple U-shape, with everything in easy reach. It's similar to the previous floorplan, except that I moved the cooking area to the peninsula, so that I can face the dining table and look out onto the fields when I'm cooking. The peninsula is longer and wider than before, and wrapped with a solid-oak breakfast bar. I like how it frames the unit, and friends can pull up a chair and we can talk while I'm cooking.

Why did you choose this cabinetry style?

I went for the Sculptured Kitchen range because the doors have a classic look with their framed panels emphasising the linear style of the design without being fussy. The dresser cupboard, constructed from a pair of standard wall cabinets, is designed as a lovely piece of freestanding furniture. Its damson finish and antique pewter-effect handles, which are deliberately different to those of the kitchen cabinets, accentuate the effect.

What other storage solutions are there?

I replaced the base units along the back wall with a run of tall cupboards. Not only does this create a sleek, streamlined look, it's a very efficient arrangement, creating masses of storage space – much more than I had before. It has also allowed me to install ovens at eye level. There's a built-in pantry cupboard, plus an integrated fridge freezer, so lots of room to store food.

Bold colour is a big feature of this design...

Yes it is. The wall cabinets are finished in matt grey, which introduces a modern element that's surprisingly light in colour – although the cupboards are tall, they don't look heavy. For base units, I prefer darker, richer tones, which anchor the design. Here I used a dramatic purple shade, which injects just the right amount of character and personality into the design.

Why did you opt for different surfaces?

I like to layer a variety of materials and textures to add interest to a room. Tiling a splashback with a patterned design is a great place to start, and the geometric look of these encaustic tiles are used in an area large enough to make a statement but not overwhelm. The worktops are made of granite from Brazil, flecked with huge crystals and tougher than marble, so perfect for a hard-working kitchen. For the breakfast-bar cladding, I mixed up a smoky-grey stain and tinted the natural oak to complement the purple cabinets.

Describe your lighting scheme

I always supplement practical downlighters with pendants to create a moody feel in the evenings. I like the industrial trend and globe filament bulbs are a great way of getting the look with minimal expense. Plus, they're attached to cables that can be looped across the ceiling onto hooks to hang where you wish.







'I DESIGNED THIS KITCHEN TO SUIT THE WAY WE LIKE TO LIVE - IT'S A SPACE FOR FOOD, FAMILY AND FRIENDS'

The details

CABINETRY Sculptured Kitchen units in Gullwing, Damson and Royal Purple matt finishes, from the Linda Barker Collection, £10,200, Wren Kitchens

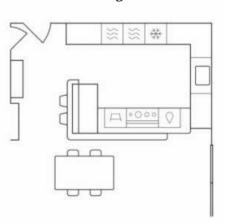
SURFACES Blanco Antique granite worktops, £3,435; solid-oak surface, £1,351, both Wren Kitchens. New York 317 splashback tiles, from £69sq m, Encaustic Tiles. Antiqued mirror wall cladding, from £40osq m, Looking Glass of Bath. Shaan 60 x 60cm porcelain floor tiles, £60sq m, Alfresco Floors

APPLIANCES Built-in single oven, £973; built-in combination steam oven, £1,349; induction hob, £972; downdraft extractor, £1,570; warming drawer, £385; integrated fridge freezer, £1,715; integrated dishwasher, £572; integrated washing machine, £785, all Neff

SINK AND TAP Loweswater ceramic undermounted one-and-a-half-bowl sink, £349; Phoenix chrome mixer tap, £109, both Wren Kitchens

FINISHING TOUCHES For bar chairs like these ones try Simone, £199 each; Halo Harvard dining table, £799, has this look (unstained); Lydia dining chair in Steel, £99 each, is also a match, all John Lewis. Extra-large Globe bulbs, £18 each, are comparable; take a look at Sinclair pendant lights, £115 each, Holloways of Ludlow

The layout





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will bring your dream scheme into reality, and make it look better and work harder than you could have ever imagined





WHY USE A DESIGNER?

You can walk into any kitchen outlet and find someone willing to sell you a kitchen, but are you looking for more than that? Even if you think you've got the design of the kitchen locked down, there's so much more a designer can bring to the table, such as guiding you through the minefield of choosing appliances.

'This is one of the most difficult aspects of planning a new scheme,' says designer Laurence Pidgeon. 'Kitchen designers specify products on a daily basis and will be up to date with the latest models and technologies.' And as they don't have to be loyal to any one brand, they can recommend which product is best for each function – the best dishwasher manufacturer may not make the best ovens. They can also advise on the right match for your budget and the level of function you actually want/need, because over-specified can be just as bad as under-specified.'

Most designers use CAD software to provide realistic drawings of what you will be getting and what is physically possible in the space. 'You can ask to see lots of options for layout, colours and materials, and request photo-realistic plans as printouts to share and

discuss with your family before committing to a final design,' adds Richard Davonport, managing director of Davonport.

Don't feel pressurised into accepting anything you don't like – a good designer will keep going until you're happy. They can also help you keep control of the budget, coming up with alternative products and plans if things are spiralling out of control, and outlining – in writing – how much needs to be paid and when.

How to find 'the one'

Personal recommendation remains the best way to source a reputable designer, particularly if you hear of someone who has gone above and beyond, or has solved tricky spatial issues. Ask friends and family or any tradespeople and professionals whose opinion you trust, and post on social networks. Try to get a brutally honest report on what they did and didn't like, if the project ran on schedule and how much of the process was managed by the designer.

Don't be afraid to delve into the financial aspect to establish what their kitchens cost, and whether the designer works within your budget. Also do contact the suppliers of kitchens

UNDERSTANDING THE DESIGN PROCESS

Richard Moore, design director at Martin Moore, offers a step-by-step guide

THE SHOWS CLIENT AROUND the showroom and goes through services on offer. Designer takes a brief from client and discusses style and layout options, and recommends appliances.

DESIGNER VISITS SITE, measures and has a further conversation with client on points relating to the architecture and any building work. Designer prepares drawings and a quotation, and presents to client, who pays a deposit. Any outstanding points are reviewed.

all decisions are made and agreed. The installation manager visits the site to establish that the room will be ready for the agreed date, and final room dimensions are taken.

CONTRACT DRAWINGS AND DOCUMENTS are prepared and approved by client, who then pays the balance of deposit. Orders are placed at the workshop, with appliance companies, and any granite slabs are reserved.

DRAWINGS from installation manager and over the following weeks he/she visits site as required by client or their contractors.

of the contract price. Head office advises client of fitting arrangements and delivery of furniture and appliances.

FITTING OF FURNITURE, worktops and appliances.

Design ideas

you've seen in magazines and online to find out if their designers cover your area.

Narrow down your potential candidates to no more than three. 'At the initial meeting, check for professional qualifications to support their credentials,' says Graeme Smith of Second Nature and 1909 Kitchens. 'And look for plenty of experience and examples of their work.'

What to expect

Most mainstream kitchen suppliers offer a planning service and the level of skill, expertise and 'hand-holding' available is generally reflected in the cost of the kitchen. However, there is a significant distinction between having a kitchen planned and having one designed. 'Planning a kitchen is a spaceplanning exercise and differs from designing a kitchen, where a whole host of other factors such as functionality, colour, texture and lighting come into play,' explains Keith Atkins, director of design at DesignSpace London.

Independent companies operating in the mid-market, which are usually privately owned and affiliated to a particular furniture brand, offer a more personal service and generally hire designers with recognised qualifications – so expect decent advice and an eye for detail. The designers are usually showroom-based, and besides an initial visit, you and your builder will have to take charge of site management.

The bespoke kitchen sector attracts topnotch design talent. At this end of the market you can expect a sound understanding of the latest materials and innovations, and a more holistic approach that includes plenty of on-site visits to ensure smooth progress and excellent workmanship. 'If your scheme involves more than just a replacement kitchen, it's advisable to look for someone who can oversee the whole design process, including new building work or reorganisation of the space,' adds Keith. 'The outcome will be a more coordinated appearance that blends seamlessly with your home.'

Translate your ideas

The more information and detail you can provide during the initial meetings, the better the results. Go prepared. Collate images of design styles you like – using an 'old school' scrapbook or Pinterest-style pin board on your iPad. Think about how you cook, how much fresh/dried food you need to store and which appliances you can and can't live without. Also consider what else you want from your kitchen, such as a dining zone, a soft-seating area, desk space and somewhere to dock phones etc.

'Be open to new ideas and suggestions, and don't disregard a concept because it doesn't go with what you had in mind,' adds Graeme Smith. 'By approaching a designer, you're asking an expert to create the kitchen that marries the best of your ideas with the best of his or her solutions. It's very much a partnership, and the success of the project is only as good as the relationship between you and your designer.'

If you trust your instincts, it should take just one meeting to establish whether you actually like your designer. You should leave the meeting feeling reassured that he or she is on your wavelength and understands your priorities and style. Don't expect a complete solution and every issue to be ironed out at this early stage. If you're clashing on the important points, or you feel that he or she is being too pushy or profit-led, cut your losses and move on.

Do your research

Each company has its own way of doing things so it's wise to create a checklist of questions to

NEED TO KNOW

BEFORE YOU COMMISSION

A DESIGNER, make sure you have checked the quality of the proposed furniture in a showroom, workshop or, even better, check it out at a previous client's home.

A GOOD DESIGNER
SHOULD BE AWARE of

current building regulations, including gas safety and ventilation, and will be able to talk you through the basics of potential planning requirements, if necessary.

ARCHITECTS AND

INTERIOR DESIGNERS are also increasingly tasked with kitchen design, particularly if they are commissioned to complete a whole-house renovation. Do make sure they have experience and knowledge, or the support of a reputable kitchen supplier, as it's a very specialist sector.

CHECK THAT YOUR
DESIGNER IS EQUIPPED
to offer a decent lighting
design service – or ask for

recommendations for a lighting designer in your area, particularly if your space is especially large or complex.

BE WARY OF DESIGNERS
WHO SEEM UNWILLING to

incorporate certain products or brands that you have set your heart on. They may be putting their own commission profits above your needs.

IF YOU ARE NOT OFFERED A SITE SURVEY before you buy, simply walk away.















Design ideas

ensure you understand exactly what you will be getting from your designer and avoid any little surprises. Be frank about your budget and ask for a written breakdown of what is and isn't included before any money is exchanged.

Often design fees are waived if a kitchen is commissioned, but your designer should be upfront about the cost of the designs and how it will be incorporated in the final bill. Ask when a deposit is required and agree a further payment schedule. Most companies let you hold a small amount back until after the kitchen is installed and snagging completed. 'When we present our initial designs to the client, we also provide a precise description of everything included and a cost breakdown to make it very clear what they are potentially buying,' explains Andrew Hall, managing director, Woodstock Furniture.

Other important questions you should ask include who is organising and paying for any plumbing, electrical work, tiling and decorating. Many designers not offering a management service will provide plumbing and electrical drawings for your builders. Also find out who is fitting the kitchen – if it's not an in-house team, you may like to see references, and determine who's responsible for the quality of their work. Finally, check what guarantees are offered, for both the furniture and any fittings, and get the terms and conditions in writing. Find out who is responsible for filing the guarantee paperwork in order to validate appliance warranties – this is often the homeowner.

Kitchen companies that rely heavily on their reputation for repeat business tend to go above and beyond when it comes to aftercare. 'We received a call from an ex-client who was rather upset that a screw securing a hinge had sheared,' says Andrew. 'We were only too happy to revisit and fit a new one, even though we installed the kitchen 25 years previously.'

'Many clients have
been planning their
kitchens for years
and have a genuine
talent for design – a
good designer can help
structure their ideas
into a coherent brief'

Robert Burnett, head of design, Holloways of Ludlow





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THE LOOK...

The new country kitchen

has simplicity and craftsmanship at its heart, making it a perfect fit with homes of all styles

WARM AND INVITING, THE COUNTRY KITCHEN has always been a comfortable and friendly space, without the formality or urban edginess of the city. The goal, says designer Mark Wilkinson, is to create a room 'that puts its arms around you, allows you to dump your muddy wellies, and doesn't sulk that you are spoiling its look.' And the latest schemes revel in this relaxed mood, without any hint of country tweeness.

'Not as fussy as before, the look has become simpler and cleaner, providing traditional warmth with a mix of modern materials and touches,' explains John Lewis of Hungerford designer Graham Jones. Shaker-style painted cabinetry remains popular, as it tends to create

a softer look than glossy, sharp-edged designs. Details such as overmantels and cornices have become less embellished, while the paint palette is cool and understated. Modern neutrals – particularly grey – have a gentle feel, while stronger shades such as navy or charcoal pack plenty of punch. We are also seeing flat-fronted units in light timbers being used to add natural beauty to clean-lined design.

Enjoy mixing and matching, combining freestanding and fitted furniture, and team vintage charm with sleek modernity. 'After all,' says John Sims Hilditch, MD of Neptune, 'there is a comfortable confidence to this look, which is very easy to live with.'





Mix it up

Different-coloured elements help move away from the 'everything matching and fitted' look. Here, the cook zone is painted in Earl Grey, and the island and pantry in Birch and Cardoon – with legs to enhance the freestanding look – for contrast. Shaker kitchen, from £25,000, John Lewis of Hungerford.

Top table

The centrepiece of many a kitchen in country houses of the Victorian era, a large cook's table is a practical feature. The clean lines of this design update this traditional favourite, while the lead-painted finish adds to the modern mood. A similar Classic English Kitchen scheme by deVol costs around £13,000.



Design ideas





Trick of the light

The lower ceilings of old country cottages and converted farm buildings can make a room look dark and cramped. The pale painted cabinetry and decor in this kitchen helps boost the sense of light and space, with wooden accents adding warmth and interest. Classic Shaker kitchen, from £18,000, Harvey Jones.

Scene steeler

A deep ceramic butler's sink is a country kitchen staple, and this modern stainless steel version is just as attractive, robust and easy to clean. The Kerr sink, £1,847, is paired with Henry taps, from £1,481 each, while District Modulus field tiles, from £485.49sq m, complete the classic look, all Waterworks.









Colour coded

A kitchen table with bench seating is a farmhouse favourite. Here they get a colourful update with ColorCore Formica mounted in a solid European oak framework. The table is bridged onto an island for a modern, freestanding look. Handmade kitchens to order, from £15,000, The Rusland Movement.

Now and then

It may be a rustic setting, with antique oak furniture and timer beams, but the flat-fronted island in bookmatched oak veneer with a chunky concrete worktop gives it a contemporary twist. An integrated hotplate and hob, with built-in knobs, complete the look. Bespoke kitchens, from £35,000, Roundhouse.





Back to basics

Natural materials are at home in a country setting, and the units in this design are made from sustainably sourced birch ply. The island doors are treated with lye to create a soft, chalky look that contrasts with the natural finish of the finger channels and the steel surfaces. Priced around, £22,000, Sustainable Kitchens.

Fantasy island

Classic painted furniture has an easy style that suits country settings. A super-sized island painted in Inky Nib, makes a big statement and brings the look up to date, and its clean lines are enhanced by a crisp-cut Belgian Fossil stone worktop and pale wood drawers. English Osea, from £60,000, Plain English.

'There's been something of a reinvention with Shaker-style in-frame designs, introducing subtle enhancements such as wide drawers and gently curved cabinets to create a kitchen for modern living that's still timeless in design'

Graeme Smith, senior designer, Second Nature Kitchens

MAKE IT WORK FOR YOU

CONSIDER HOW YOU WILL USE YOUR ROOM – many country kitchens work well with a large island or farmhouse-style table at their heart, doubling as the main worksurface and relaxed, sociable hub of the room.

THINK ABOUT THE LINK TO THE OUTDOORS – a pretty garden, open fields or woodland may be what you love best about where you live, so make the most of it with large windows, glass sliding doors and a layout arranged to maximise the view.

ADD A SELECTION OF FREESTANDING FURNITURE, such as a larder cupboard, dresser or cook's table, to introduce a more casual, individual and unfitted style to your kitchen.

OPEN SHELVING, GLAZED WALL CABINETS AND POT TABLES can be used to display books, ceramics and favourite finds – and also to create your own kind of welcoming country warmth.

UPDATE CLASSIC CABINETRY with new handles, such as leather

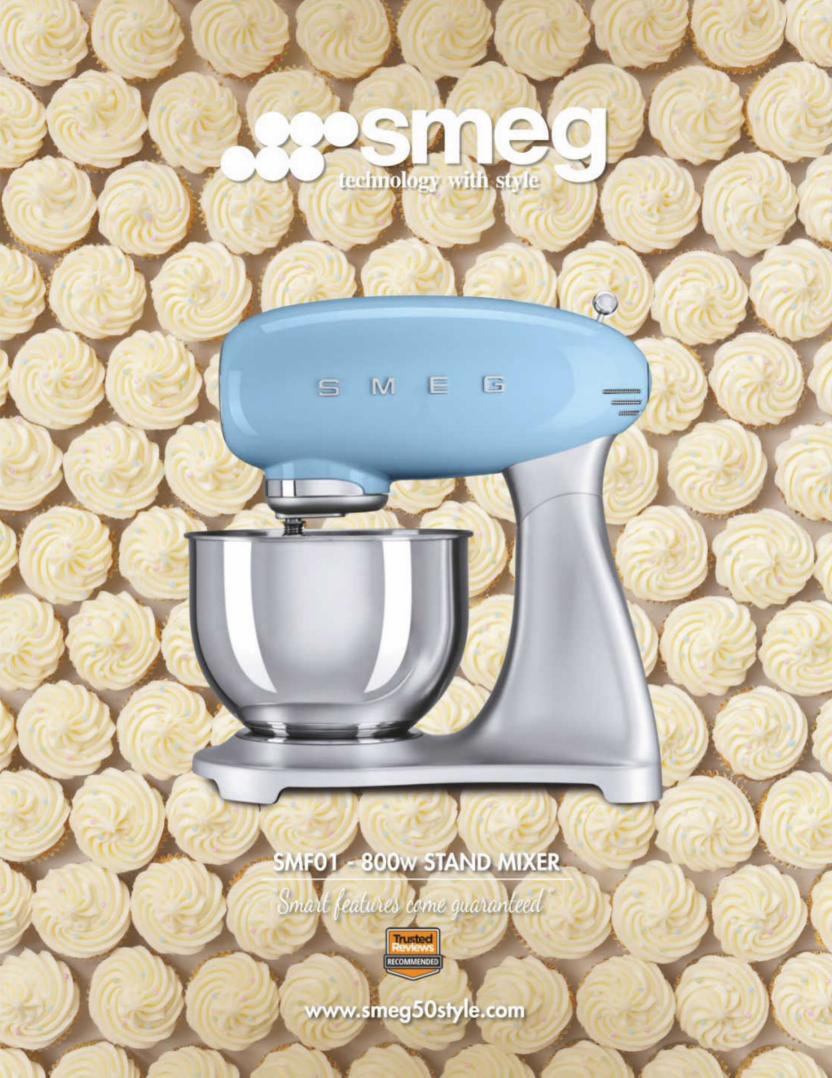
pulls, weathered brass cup designs or nickel button knobs.

CLASSIC CARRARA MARBLE OR ENGINEERED GUARTZ-EFFECT worktops, such as Caesarstone Calacatta Nuvo, can make a lighter alternative to black granite. Or mix in different materials, such as a section of warm timber teamed with some cool stone.

A TRADITIONAL AGA, EVERHOT OR RAYBURN COOKER is the much-loved heart of many country kitchens, but you may want to try a steel range cooker (see Smeg, Steel Cucine and Mercury) for a modern take on the look.

FLOORING USUALLY NEEDS TO BE DURABLE TO COPE

with the muddy boots and dogs usually associated with country life. The natural colour palette of slates and limestones (and their hard-wearing porcelain replicas) tends to work wonderfully in rural settings, but terracotta and encaustic tiles, or well-sealed rustic timbers can also be used to inject personality and warmth.





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PLAN AND SHOP FOR...

HEATING & LIGHTING

These **essential services** are key to the success of your kitchen scheme and should be tackled right at the start of your project



n the same way that appliances have become more advanced, kitchen lighting and heating systems are increasingly hi-spec, too. Far from the functional services of old, we now talk about light in terms of 'lighting schemes', and in this increasingly connected world, responsive heating systems are also filtering through. While it's easy to overlook heating and lighting when installing a new kitchen, this is exactly the right time to be making key decisions about these important factors.

Buyer's guide

HEATING

With the kitchen now a social hub, proper heating is a must to keep the room comfortable all year round

In the past, residual heat from the stove would have been enough to keep the cook warm. But in many modern-day homes, the kitchen is one of the largest and most frequently-used rooms and so demands proper consideration.

UNDERFLOOR HEATING (UFH)

Many open-plan kitchens are the result of an extension or considerable remodelling, so the heating system is often viewed as separate from the rest of the house. Underfloor heating is a popular solution as it doesn't need wall space for radiators, provides great ambient heat and is warm underfoot. There are two types:

HOT-WATER (WET) UFH

Wet systems use warm water from the central heating system, which is pumped through plastic pipes fitted onto a sub-floor before the final surface is laid on top. 'Wet UFH requires water temperatures of around 45°C, which can be reached and maintained using less energy than traditional radiators,' says Martyn Bridges, director at Worcester Bosch.

PROS:

- Lower heating costs
- Can be powered by renewable technology such as solar hot water
- Kits for floating, battens, solid and suspended floors are available CONS:
- Disruptive to install
- More expensive to install than electric systems but more efficient
- Slower to heat than other systems
- Requires a qualified plumber

ELECTRIC (WIRE) UFH Easier to install than wet UFH systems, this comprises wire elements that are laid in single coils or mesh mats and then connected to the mains via a control thermostat

PROS:

- Quicker and cheaper to install compared to a wet system
- Slim profiles mean floor heights don't need to alter and can be retrofitted to existing sub-floors
- Heats up quicker than a wet system does

CONS:

- Considerably more expensive to run than a wet UFH system
- Shouldn't be laid under permanent fixtures









'A FIRE IN THE KITCHEN PROVIDES YOU WITH A COMPANION IF YOU'RE ON YOUR OWN AND IS A FOCUS FOR REAL CONVERSATION IF YOU HAVE COMPANY'

Johnny Grey, kitchen designer

FLOORING OPTIONS

Underfoor heating is compatible with a surprising range of flooring – not just stone and tiles. Quality laminates, lino and engineered wood are options, but always check with your flooring manufacturer. Underfloor heating should be planned alongside your kitchen layout, as you don't want heat running under pantries and storage cupboards.

ADDING RADIATORS

If your heating concerns focus more around the dining and living zones, you might want to extend your central heating system and install radiators here. But do make sure your boiler can cope by checking how much demand your home already places on it. 'Use a BTU calculator (you can find one on most heating websites) to work out just how much heat the space needs,' suggests Steve Birch of Vogue UK. 'The result will determine how many radiators are required and how powerful they will need to be. Normally,

the addition of one or two radiators shouldn't cause any problems, but if in doubt always ask your plumber. Alternatively, electric glass panel heaters are sleek and produce an even heat without a boiler, while an electric plinth heater – such as Myson's Kickspace – fits discreetly into the base of kitchen units.

WOODBURNING STOVES

In a living area of an open-plan kitchen, a contemporary fireplace or woodburning stove makes a welcoming focal point. Modern stoves can generate up to 600°C, making them more than 80 per cent efficient, while an open fire can only manage around 270°C – about 15 per cent efficient. The two main designs are 'wood only' and 'multifuel', which can burn wood, coal and biomass. Your choice will depend on whether you live in a Smoke Control Area, introduced to most UK urban areas following the Clean Air Act to stop smog. If

you want to burn wood in the city, your stove must have passed strict emissions testing and been granted exception by the Department for Environment, Food and Rural Affairs (DEFRA). To install, you'll need to have the chimney lined with a high-temperature flue, or fit a freestanding double-lined flue through the ceiling or outside wall. An experienced salesperson will be able to advise on the right size stove for the space.

FEATURE FIREPLACES

If an original chimney remains, a period-style cast-iron surround will complete the look in a traditional kitchen, while modern inset fires, in gas, electric or ethanol, are striking. Bio Ethanol fires – try Gel Fireplaces – are affordable, easy to install, and don't require a chimney or flue, but give the look and some of the warmth of a real fire. But for instant heat without any fuss of fuel, electric wallmounted fires heat quickly and have a flame for added effect.

KEY CONTACTS

Association of Plumbing & Heating Contractors (0121 711 5030, aphc.co.uk) The APCH is the place to find reputable heating engineers, who follow a strict set of guidelines. HHIC - Heating & Hotwater Industry Council (01926 513777, centralheating.co.uk) This website offers independent advice for all heating systems, and a database of local qualified engineers. Stovax (01392 474000, stovax.com) One of the world's leading solid-fuel stove and fireplace manufacturers. As well as products, the site also gives practical advice.

LIGHTING THE WAY

A good scheme pairs bright lights to work by with something softer for entertaining and relaxing

Bright, practical lighting is referred to as task lighting and this includes ceiling spots and undercupboard or wall lights. These project light directly onto the worksurface, allowing you to see clearly and work safely. Beyond this, lighting gets more creative, and is about aesthetics and mood. In a kitchen, this might include some lighting built into the cabinetry such as plinths, drawers and inside cupboards. A step further and you're looking at responsive layered lighting schemes that change on demand, taking your kitchen from workhorse to welcoming. All lighting decisions should be made right at the start of your project. Not only is this

the right time to be laying cables and services, but your lighting scheme may also influence your choice of materials, especially cabinetry and worktops.

THE REFLECTIVE APPROACH

Sally Storey, design director at John Cullen Lighting, is passionate about the power of light to create mood and transform a room by night. 'Get it right,' she says, 'and you not only have one room, but two or three at your disposal.' While overhead spots provide overall light, they really don't do much for your scheme, so Sally recommends bouncing light off surfaces, making even your

general illumination softer and more appealing. This can be achieved in a number of ways. Uplighters above wall cabinets will wash light across the ceiling, while downlighters will light up wall cabinets and walls - you can have a combination of both. You can also use uplighters set into the floor to wash light up the wall, which is super-effective if it has a textured finish. Another idea is to fit a thin strip of LEDs tucked right at the back under wall cupboards to light splashbacks and worktops. If you don't have wall cupboards, consider fitting a thin strip of stainless steel at mid-wall height with LEDs on both sides. This creates a soft glow above and below, and is a great way to light beamed, vaulted or pitched ceilings.

ADDING FOCUS

Just as an interior designer builds up layers of colour and texture, a good lighting scheme builds up layers of light, according to Sally. 'If we think of uplighters, downlighters and a few wellchosen overhead spots as the basic lighting scheme, we can then begin to draw the eye to key areas as focal points,' she says. Large pendant lights over eating areas are brilliant for creating a cosy atmosphere in rooms with high ceilings, while rows of smaller pendants highlight islands and dining areas. 'Choose three or

'LIGHTING IS ONE AREA WHERE YOU CAN EASILY EXPRESS YOUR PERSONALITY,



$The\ LED\ revolution$

LED lights have improved immeasurably, and now offer a great energy-efficient alternative to traditional bulbs and halogen spots.

- Individual LED bulbs and strips can be installed discreetly inside cabinets and drawers, under plinths and shelves.
 LEDs use 80 to 90% less energy than incandescent bulbs. LED Hut calculates that for every 60W bulb replaced, you would save £17 per year.
 LEDs offer a choice of 'white' lights ranging from warm to cool. A lighting designer can advise on the best choice for your scheme.
 The Philips Hue personal
- wireless lighting system allows you to adjust the brightness and colour of multiple bulbs from a smartphone. 'Quality light fittings, bulbs and LEDs will cost more but deliver much better results,' advises Sally Storey.



SO TRY TO INTRODUCE COLOUR, STRONG SHAPES AND INTERESTING DESIGNS'

Mark Holloway, Holloways of Ludlow



Buyer's guide

five,' suggests Mark Holloway of Holloways of Ludlow. 'The odd number means there is always one central pendant.' Or why not try strips of LEDs under the island to make it look like it's floating? Backlit splashbacks can also be striking, while lighting recesses, shelves and display areas will help add drama and mood.

INVITING DINING

In addition to pendants over the table, Sally Storey also suggests uplighting along the top of a banquette or fitted seating for a soft, inviting glow. Install a mirror behind the banquette and the reflection will 'double' your lighting scheme – great news if you are on a budget. For casual seating at a breakfast bar, LEDs at plinth level and set under the countertop will encourage guests to sit there.

LIGHTING GLASS

We all yearn for plenty of natural light by day but at night, large expanses of glass doors and

skylights turn into unappealing black holes. For skylights, you can add a recess around the perimeter with slot-in lights to fill the well with light. The beauty of LEDs these days is that they're so small, you can hide them anywhere. Alternatively, uplight from the cupboards and add fibre optics it's a bit of fun and looks like stars. Never uplight to glass as all you'll get is a reflection of the light source. For bifold doors, your focus should be on lighting the outdoor space beyond. A great garden lighting scheme will double your entertaining area and create a beautiful view by night. And, if you are planning a basement area, consider false windows with light levels that mimic cloud movement - it will fool your brain into thinking you are above ground.

CHOOSING SURFACES

Planning your lighting scheme early on is a sure way to get you focused on how materials and light interact, and it may well influence your cabinetry choice. For example, pale finishes and reflective surfaces will rebound light around the room, but a dark surface will absorb it. 'It's worth considering the reflective qualities of the worksurfaces,' says Graeme Smith, senior designer at Second Nature Kitchens. 'Materials such as stainless steel and sparkling quartz will maximise the effect of any lighting, while granite tops may require additional lighting,' Visiting a lighting specialist such as John Cullen, where you can see systems at work before you set foot in the kitchen showroom, is a good idea. But you will also find that many kitchen designers are wellversed in the effects of light and will be able to guide you, too.

TAKE CONTROL

Complex lighting schemes will require a control system such as Crestron and Lutron to help orchestrate the different effects. A home automation specialist such as Cornflake can programme a bespoke system for you, letting you dim lights from your tablet, and even close curtains and turn on the TV and music, too.

SPECIALIST HELP

Your kitchen designer will understand the basic principles of task and decorative lighting, but if you're renovating a larger space incorporating living, dining, cooking and the garden, here's why it's worth employing a specialist: ■ They're not tied to specific brands so can research the whole industry to get the products best suited to your kitchen and budget. ■ As they know their LOR (light output ratio) from their CRI (colour rendering index), they take the guesswork out of choosing and positioning lights. ■ They will work with builders/ installers to ensure all cables and wiring is properly planned. ■ They'll create a lighting scheme that enhances the look and functionality of your new kitchen.



KEY CONTACTS

CEDIA (01480 213744 cedia.co.uk) Experts in all aspects of home automation, including advanced lighting. IALD - International Association of Lighting Designers (iald.org) For the latest lighting styles and top-rated designers wherever you live. John Cullen Lighting (020 7371 5400, johncullenlighting. co.uk) Offers chic lighting solutions and a complete design service. LIA - The Lighting **Industry Association** (01952 290905, thelia. org.uk) Find consumerfriendly information and advice here.

FEATURE CHRIS HASLAM









A striking alternative to a standard boxy hood, Caple's 80cm Zaros ZA800, £779, has a black glass and stainless steel finish, LED strip light and maximum extraction rate of 753m³/h

NEED TO KNOW...

COOKER HOODS & EXTRACTORS

An efficient extractor is essential for clean air in a hardworking kitchen, so how do you find the right one for you?



THE ESSENTIALS...

CHIMNEY HOODS The most popular design, these extractors come in a huge range of styles and widths to complement your choice of hob. They're mainly available in stainless steel and glass, while inverted shapes, inspired by commercial kitchens, help keep small spaces open and prevent bumped heads.

ISLAND HOODS Suspended over a central unit, large island hoods can't fail to make a

big statement. Cuboid and cylindrical stainless steel tubes are very on-trend, especially in ultramodern kitchens. Try Falmec, Best and Air Uno.

IN-CEILING EXTRACTORS

These are perfect if you're after powerful performance but want to keep your appliance hidden. Usually installed into a false ceiling or squeezed in between joists to hide the motor and ducting, they eliminate naturally

rising odours effectively and quietly. Check the extraction rates for your kitchen carefully to avoid a costly and inefficient installation. In-ceiling designs are controlled remotely and generally have built-in lighting.

DOWNDRAFT EXTRACTORS

The biggest innovation in recent years, downdraft extractors rise from inside the worktop, and some pop up automatically when the hob is turned on or if it

detects steam. They're invisible, silent and don't block the view across an open-plan space.

RECIRCULATING EXTRACTORS

While the aforementioned extractors use ducting to vent dirty air outdoors, there are also recirculating models that suck in air, filter it and send it back round the room again. You will see this type of system on decorative-style extractors that look like ornate pendant lamps.

Buyer's guide

So how does extraction work?

A powerful motor sucks up the sullied air from the hob area, which passes through a filter to remove grease and impurities. Then the air is expelled outdoors via a length of ducting pipe, which goes through an external wall.

What happens if my hob isn't near an external wall?

This is when you need to get clever. Consider a false ceiling or run the ducting between the ceiling joists – it's not possible to go in the opposite direction to the joists. Keep ducting as short as possible and avoid bends to not hamper performance. This will keep noise levels to a minimum, too. But you really do need to plan extraction at the start of your project.

Are there other options?

While ducted air is by far superior, there are also recirculation models that clean the air using grease filters and then pass the cleaned air back into the room.

I want to put my hob on an island, is this an issue?

It's not the problem it once was. A powerful ceiling-mounted extractor can be a discreet option – although do check that your ceiling height doesn't diminish that power. Alternatively, consider a downdraft extraction, which pops out of the worktop, removing grease and steam almost at source. Most of the manufacturers now have this option, and look too at hobs that have built-in downdrafts.

Downdraft sounds fancy - are there any drawbacks?

The extractor has to go somewhere when it recedes back into the worktop so expect to lose some cupboard space below the hob, and possibly ducting through the floor – although these models are available as ducted or recirculation. Also, even though they are suitable for all types of hob, you have to be careful when positioning next to a gas hob, as air is sucked from the side rather than above – so you could have issues with the flame blowing out. Downdraft also tends

















'IT'S HARD TO GET EXCITED ABOUT AIRFLOW AND CIRCULATION RATES, BUT GOOD KITCHEN VENTILATION AND EXTRACTION IS VITAL' Neil Pooley, kitchen category manager, Miele

to be one of the more expensive options, but you might be willing to pay the extra for the clear sight lines across your kitchen.

What size extractor will I need? Conventional hood styles should be at least the width of the hob below – larger if you have an induction hob as vapours tend to dissipate wider than they do with gas. A 60cm induction hob should have a 90cm hood, while a 75cm hob will require a 110cm hood. Unless you opt for a statement extractor, it's worth choosing a design from the same range as your hob and oven as the trim and proportions will coordinate perfectly.

How do I work out the most efficient hood for my kitchen? Good looks are key, but you should always choose a hood that will perform efficiently. It's a simple calculation: measure the volume of the room (H x W x L) and multiply it by 12. This is the number of times the air needs to be cleaned in one hour. For example, a kitchen

measuring H2.5 x W4 x L5m = $50m^2$. Optimum extraction rate required: $50 \times 12 = 600m^3/h$.

And what about ducting?

When it comes to performance, your choice of ducting pipe and how it's installed is almost as important your choice of extractor hood. The most efficient ducting diameter is 150mm, and smooth, round, rigid ducting is better than flexible piping as the ribs reduce performance. Ducting pipe should not exceed 4m, and should be reduced by 1m for every 90° bend.

I want quiet extraction – what should I look for?

Search for the Quiet Mark logo or dB (decibel) rating of below 60dB to ensure extraction won't kill off conversation – the best are around 30dB. Opting for an external or remote motor will also reduce noise levels, essential in an open-plan kitchen. The motor is sited away from the kitchen, which can save on cupboard space, too.

Are there any other new technologies to look out for?

'Advanced Sensor Control (ASC) improves extraction performance automatically by adjusting the power needed as soon as smoke and steam are detected in the kitchen,' explains Jacqui Hoctor, new product development manager at Best. And wireless connectivity enables smart extractors to communicate with the hob – try Miele, Siemens and AEG. Simply turn on the heat and the hood will start working at the optimum level. It can even adjust extraction rates according to the temperature on the hob.

What lighting options are available?

Look for hoods with LEDs rather than halogen lights built in. This will save energy, the bulbs last longer and they won't get too hot as you work underneath. Controlled by remote, in-ceiling designs usually come with built-in lighting, which can introduce useful task or decorative light to your kitchen.

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Design ideas

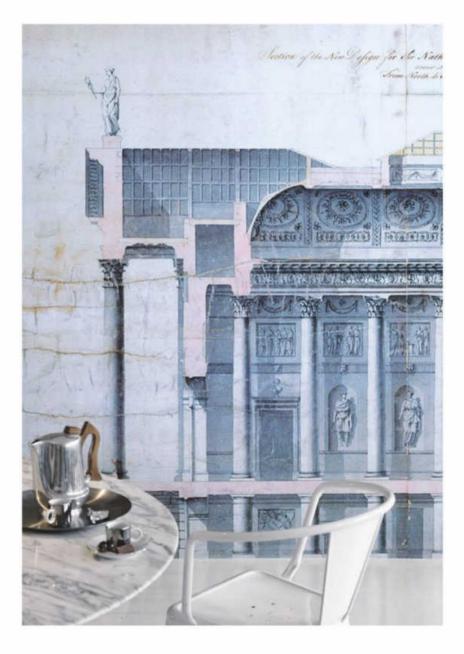
INDUSTRIAL CHIC IS ONE OF THOSE

timeless looks that's always in vogue, yet with an independent spirit. It's become a popular choice for kitchens as these rooms have been become larger, delivering warehouse-type spaces in even the most humble of semis. Plus, the practical nature of the kitchen sits happily with the utilitarian feel. But often it comes with a sense of harshness, and even some issues around comfort. A new take on the look addresses that with softer, more organic shapes, added warmth and ordered beauty.

ARCHITECTURAL AIR

A painted brick wall is the classic backdrop of a warehouse space, but we're not all blessed with such easy shortcuts. There are now plenty of really effective wallpapers to help achieve the look but, if you are going this route, why not consider something decorative that incorporates architectural detail?

Kedleston Hall, from £60sq m, James Adam Mural from the Sir John Soane's Museum Collection at Surface View







Design ideas











Natural fit

An interesting mix of earthy materials creates a unique and unified look in Kathy and Paul Martin's spacious new scheme

Feature Sarah Warwick Photography alex maguire



att-grey cabinetry and lots of stainless steel didn't hit the right notes for Kathy and Paul Martin, when they moved into their west London home. 'It just wasn't to our taste,' explains Kathy. 'Though part of the appeal of buying the house was in doing it up and changing the kitchen.'

The couple met plenty of designers, but it was only when Kathy talked to Ben Kempton at 202 Design, that she knew they had found the right person. 'He made a kitchen for a friend of mine and it had lots of impressive details,' says Kathy. 'Ben really understood what we were after – it was a collaborative process.'

Creating a scheme that was both classic and contemporary, in a rich and interesting palette, was a key part of Kathy's brief. 'I didn't

want all one colour or material,' she says. The grey and white inframe cabinetry is combined with walnut veneer units, with a bronze paint-effect finish on the walls and sink area. 'The colours are warm and tonal, and it all blends together beautifully,' she adds.

A practical layout was also paramount for this busy household with three young children. 'We have a large extended family as well,' explains Kathy. 'So I wanted a sociable kitchen where I could engage with everyone.' A bespoke island with bar area and the dining table nearby provide convivial spots, while a pair of built-in ovens and other hidden features - including a drinks station and wine cooler – are more than up to the task of catering for everyone. When we have dinner parties everyone congregates in the kitchen,' says Kathy. 'It's such an integral part of our home.'





DESIGN SOLUTION Designer Ben Kempton

Designer Ben Kemptor explains...

What was the brief?

Kathy and Paul refurbished the entire ground floor of their house, and the existing modern-style kitchen felt cold in the new open-plan space. They wanted something more classic and warm. The brief was also to include as much storage as possible, so in the island there are pull-out drawers for pots, plates and cutlery, and a pull-out bin. There are more drawers under either side of the hobs and, for food, we positioned a larder next to the fridge so the two are together for unpacking.

How did you design the layout?

Due to the nature of the room, there had to be an island otherwise there would be very little worksurface, and Kathy would have to keep running from one end of the room to the other. For the cooking area, we played with the notion of having a hob on the island instead of a sink, because it would make it more sociable and there wouldn't be washing up on show. But Kathy wasn't too keen on this idea because good extraction was extremely important to her, and she really wanted a feature light over the island. We solved the washing-up problem by including two deep sinks so dishes can be hidden in them.

Can you take us through the different materials and finishes used?

The kitchen was designed to have a classic yet unique finish. Kathy liked the American Black walnut veneer, which is stained, so it's not too dark, and she loved the warmth of the grey we created for the island cabinetry. Wall units, door handles and the base of the bar table are in a bronze paint-effect, and the grey bar stools have walnut legs, which help tie it all together.

Why did the couple opt for bespoke dining furniture?

It wasn't part of the original brief, but it came from the frustration of not seeing anything suitable off-the-shelf. Kathy did lots of trawling around but she couldn't find bar stools and chairs she loved, so we designed some for her.

And the worktop choices?

Neither I nor Kathy liked the idea of having just one surface style. The island is topped with Silestone, with marble either side of the hob and splashback, which creates a visually appealing place to cook. The dining table also has a Silestone surface, and this makes it feel solid and grand – the combination of black and white works very well together.

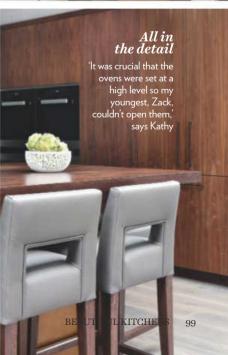














'IF YOU'RE USING A MIXTURE OF FINISHES, IT'S BEST TO PARE BACK

THE DETAIL, AS TOO MUCH WILL PROVE TOO BUSY' Ben Kempton

The details

CABINETRY Bespoke American black walnut bookmatched veneer **furniture** with bronze paint effects, and handmade island painted in Gone Grey. Around £50,000 for a similar design by 202 Design

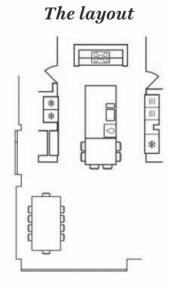
SURFACES Worktops: Nero Marquina marble, £800sq m; Silestone in Lagoon, £1,100sq m; stained American Black walnut bookmatched veneer, around £350sq m, all 202 Design. Nero Marquina marble splashback, £800sq m, 202 Design. For similar oak flooring try The Reclaimed Flooring Co, from £116sq m. Wall paint, Off-White estate emulsion, £38 for 2.5 litres, Farrow & Ball. Try Casadeco Unis Fusion wallpaper, £43 per roll, TM Interiors

APPLIANCES Two built-in multifunction single ovens in stainless steel, £1,037 each;

two warming drawers in stainless steel, £562 each, all Miele. Four-burner induction hob, £965; gas wok hob, £536; integrated fridge freezer, £3,696; wine cabinet, £3,759, all Gaggenau. Integrated extractor, £384, Caple. Integrated dishwasher, £1,249, Miele

SINKS AND TAPS Claron 500-U sink, £366; Claron 180-U sink, £318, both Blanco. Nordic Square Twintaps boiling-water and mixer taps, from £1,190, Quooker. Zip Chilltap chilled and sparkling-water tap, £1,650, Zip

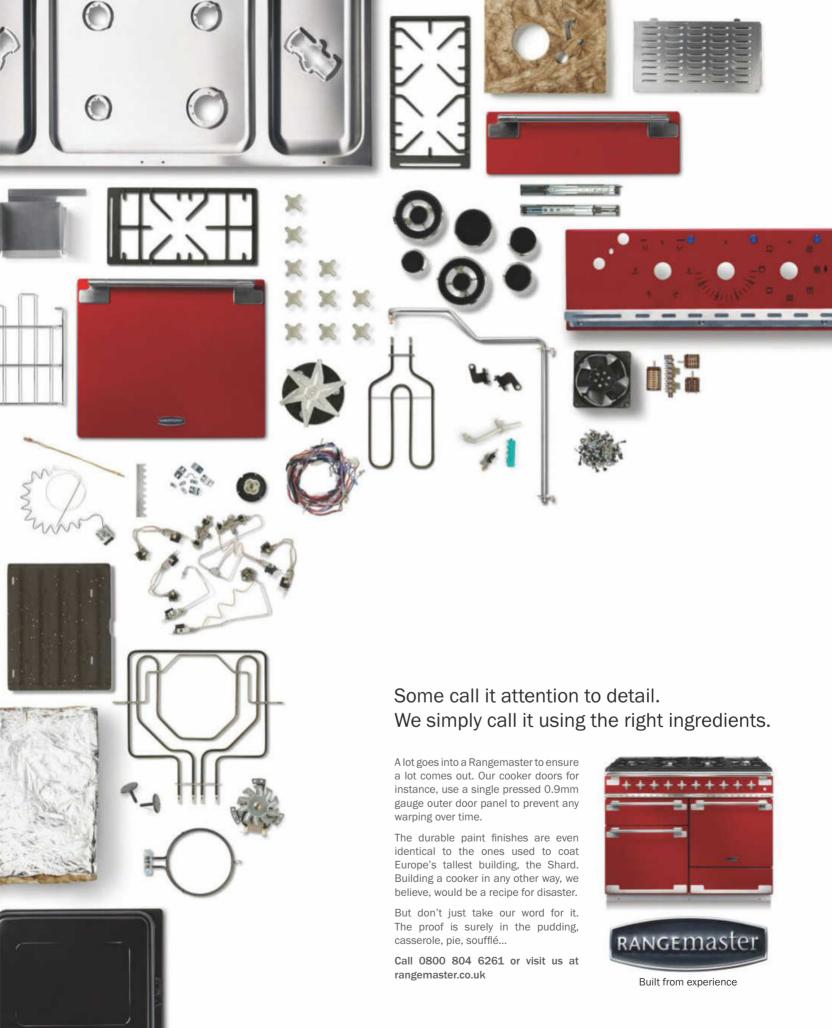
FINISHING TOUCHES Bespoke dining table, around £5,400; dining chairs, £1,088 each; bar stools, £1,174 each, all 202 Design. Light Drizzle rectangular chandelier, from £2,664, Ochre. Cornelia chrome glass pendant lights, £625 each, Holloways of Ludlow, are similar



Bespoke kitchens & interiors since 1994







The grand ILLUSION

Mono magic

Bold chequered floor tiles create seamless continuity between that raised cooking level and dining space DESIGN WIZARDRY WAS NEEDED

TO INCREASE THE STORAGE

AND LIVING SPACE IN MEGHAN AND

GREGORY MOORE'S FAMILY KITCHEN

Feature LINDA CLAYTON Photography RICHARD GADSBY



Project profile

THE OWNERS Meghan Moore, her husband Gregory, a market analyst, and their two children Poppy, 7, and George, 4

THEIR HOME A sixbedroom terraced white stucco townhouse in southwest London

THE PROJECT

Redesigning their cramped kitchen to create more storage and a spacious dining area and boot room

ROOM SIZE $3.2 \times 3.3 \text{m}$ (kitchen area)

DESIGNER

Tom Edmonds at Lewis Alderson & Co

CABINETRY Bespoke furniture painted in Dove Tale and Mole's Breath by Farrow & Ball. Kitchens start from £36,000, Lewis Alderson & Co

BUDGET Around £60,000

'REFECTORY TABLES ARE GREAT, AS THE BENCHES TUCK UNDERNEATH FOR A COMPACT FOOTPRINT'

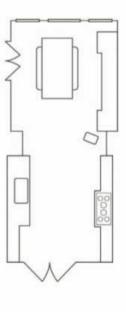
t first sight, the kitchen that came with Meghan and Gregory Moore's new home didn't require immediate attention. But up close, it was a different story. It had been given a lick of paint and new worktops, which turned out to be hiding a multitude of design sins. 'It was only after we moved in that we realised just how bad things were,' says Meghan, who, as a stay-at-home mum, was bearing the brunt of the situation.

Fortunately the couple knew exactly who to contact – Tom Edmonds of Lewis Alderson & Co, who had executed the perfect balance of style and functionality in their holiday cottage in

Somerset. 'The previous owner's kitchen designer obviously thought it needed an island because that's what sells houses. But it was irritatingly narrow with an unreachable bin and made the rest of the kitchen too cramped for more than one person to use comfortably,' explains Meghan.

So Tom's brief was to declutter the room to make it feel bigger, while also including plenty of storage. 'I was aware that I was asking for a lot, but was confident he could pull it off,' says Meghan. And the result? A classic-style kitchen that has a place for everything. 'I particularly love the boot area, which stops the kids abandoning their wellies, coats and school bags all over the place,' she adds.

The layout















DESIGN SOLUTION

Designer Tom Edmonds explains...

How did you transform the layout? Giving up on the existing island was the first step. Yes, they're desirable, but for the deep worktops, bar seating and sociable working space they offer. If an island doesn't perform any of these roles, you're better off without one. We also filled in an unused doorway with a shallow larder.

What other space-enhancing alchemy did you employ?

Mirrored glass as a spatial booster is another popular trick but it works best if the room has plenty of natural light. Here it forms a splashback around the sink and cook zone. We used antiqued mirroring because it already looks a bit dirty so you don't have to stress about keeping it pristine.

How did you declutter the room and gain more storage?

The position of the table hasn't moved, but originally there was a dresser either side. They provided lots of useful storage but the area was just too claustrophobic. Instead we went for one large dresser, and the wall units are double height.

Tell us about the new boot room

A tall cupboard for coats hides an unsightly bulkhead, while the smaller one has pigeonholes for shoes. We tucked a curved seating spot into one corner as well. It's ideal for taking shoes off and has a lift-up lid with welly storage inside. For continuity, we used furniture in the same style and colour as the kitchen.

And the flooring?

The monochrome tiles were a conscious move to fill the void left by the island, and the diagonal design makes the space seem wider. In this room, they also create a smart transition from the kitchen to dining area, and help modernise the classical cabinets. If you imagine the same room with pale, plain flooring, it would be less dynamic.



The details

CABINETRY Bespoke painted units, from £36,000, Lewis Alderson & Co

SURFACES Cabinet paint, Dove Tale and Mole's Breath estate eggshell, £53 for 2.5 litres, both Farrow & Ball. Polished River Valley granite worktops and splashback, from £540sq m, Lewis Alderson & Co. For similar black-and-white flooring try Belgravia Victorio stone quarry tiles, 280 x 280mm, from £95sq m, Natural Stone Co

APPLIANCES Macon dual-fuel range cooker, £4,074, Lacanche. Integrated extractor, £756, Westin. Fully integrated

fridge, £1,315; fully integrated freezer, £1,393, both Liebherr. Fully integrated dishwasher, £750, Miele

SINK AND TAP Undermounted doublebowl sink in stainless steel, £824, Kohler. Ionian deck-mounted mixer tap with rinse attachment, £384, Perrin & Rowe

FINISHING TOUCHES Refectory table, £2,520; benches, £870 each, both Lewis Alderson & Co. Homefield outdoor wall lights, £210 each, The Conran Shop. Library step chair in mahogany, £192, Artisanti, is a more versatile option

OGEE PANEL MOULDINGS ON THE DOORS LIFT THE DESIGN AND ECHO THE GRANDEUR OF THIS PERIOD HOUSE'

Time for change

When David and Kate Johnson were forced to replace their kitchen due to a faulty boiler, they seized the chance to create a more family-friendly scheme



avid and Kate Johnson hadn't planned on overhauling their kitchen, but their old boiler system in the basement needed to be replaced and relocated, and the only way to do this was by removing the floorboards and demolishing the kitchen. However, the couple welcomed the opportunity – bearing the wear and tear of two boisterous dogs and four children, the room had seen better days.

The existing scheme looked onto an internal courtyard and garden, and boasted a central island that allowed both vistas to be appreciated. David and Kate liked these aspects, so they decided to stick with a similar layout, but chose a more ergonomic cabinetry design that would suit the needs of their growing family. David also remembered fondly the kitchen his mother had in the 1960s, and sought to unite Nordic and Mid-Century elements in the new scheme. 'This is the perfect kitchen for hanging out with family and entertaining friends, as it feels modern and minimalist without being cold,' says Frank Harrington of Atlantic Plumbing & Heating, who project-managed the kitchen refit.





DESIGN SOLUTIONS Project manager Frank Harrington explains...

What was your overall brief?

David and Kate wanted a very functional kitchen for their family, with storage for schoolbags and drawers for sports equipment and clothing. They also asked us to factor in space for a food mixer and other baking paraphernalia, as Kate often bakes and cooks with the younger girls, plus a built-in bookshelf to accommodate recipe books.

Were there any particular challenges?

Yes, the room's L-shaped layout was one. Because the couple wanted their family to be able to all work in the kitchen together, we had to maximise the size of the island without compromising the flow in the room. So it had

to be narrow at one end in order to fit the space. They requested seating at the larger, garden end, too, so we designed an elongated pear-shaped breakfast bar, making sure that the narrower part of the kitchen didn't feel cramped. It also provides more storage and work space.

Any other clever design details?

We decided to create a slightly rounded wall built into the back of the island, as it was important that the sink and hob areas were shielded from view when sitting at the table. The wall is painted bright red on one side and tiled with mosaics on the other, providing both an interesting design feature and a practical solution to concealing kitchen mess.

What about storage?

The family's two dogs tend to shed a lot of hair, which ruled out too much open or decorative shelving. There's the slimline bookcase at the garden end of the kitchen, but otherwise all storage is concealed neatly behind doors.

And the flooring?

Replacing and refitting the boiler involved taking up the floorboards, then the surface had to be strengthened, levelled out and insulated before underfloor heating and new flooring could be laid. We chose porcelain tiles because the Johnsons wanted something modern and low-maintenance, and specialist grouting ensures they will look great for years to come.

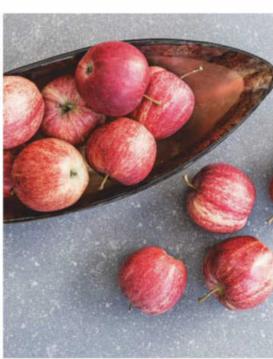














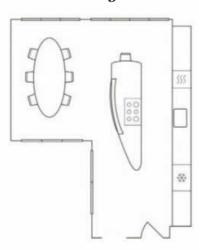








The layout



The details

CABINETRY Bespoke Aspen walnut and grey laminate units, from £15,000, Sola Kitchens

SURFACES Composite worktop in Pure White, from £3,000m, Sola Kitchens. Trend Vitreo 206 mosaic wall tiles, £265sq m; Bluestone 120 x 120cm floor tiles, £126 each, both World's End Tiles

APPLIANCES Built-in oven, £865; built-in combi microwave, £829; gas hob, £619; fully integrated dishwasher, £429, all Neff. Classixx chimney extractor, £480; American-style fridge freezer, £1,299, both Bosch

SINK AND TAPS Kubus KBX undermounted single-bowl sink, £324, Franke. Oxygene Cucina single-lever monobloc **mixer tap**, £192, Gessi. Basic boiling-water tap in polished chrome, £890, Quooker

FINISHING TOUCHES Eero Saarinenstyle marble oval Tulip table, £995, Vita Interiors, has this look. Eames DSW chairs in white, £329 each, The Conran Shop. STUA Monochrome Onda white bar stool, £239, Nest.co.uk. Stockholm fruit bowl, £18, Ikea. Try Etsy for a wire animal sculpture like this one, from £26. For a similar glazed **utensils pot** try Petersham Nurseries, £17.50

HEART OF THE HOME



Project profile

THE OWNERS Bianca Bosman and Niels Oudega, owners of property developers Nobohome

THEIR HOME A two-bedroom apartment in Barcelona

THE PROJECT The ceiling was removed to reveal original beams above and a hall area was created with a glazed divider

ROOM SIZE 5 x 9m

DESIGNER Bianca and Niels designed the kitchen

CABINETRY Bespoke cabinetry made in old ship's timber

BUDGET The kitchen cost around £10,650 including appliances, shipping and fitting, or £14,200 excluding flooring and building work but including all finishing touches

All rooms lead from Bianca Bosman and Niels Oudega's kitchen in this former lingerie atelier, now a luxurious space designed with entertaining in mind

Feature sally narraway Photography hotze eisma/taverne agency



irm believers that the kitchen should be at the centre of every home, Bianca Bosman and her partner Niels Oudega took this principle one step further by placing the kitchen at the very centre of their renovated Barcelona apartment.

Bianca wanted a warm atmosphere with an industrial vibe. 'We nearly opted for a white gloss scheme, but it didn't feel right,' she says. 'I wanted something more natural.' The couple found what they had in mind when they visited a reclamation yard near their main home in the Netherlands. 'The kitchen in the owner's office was made of old ship's timber,' says Bianca, 'I loved it and he agreed to make one in the same style.'

White metro-style wall tiles and metal details such as the airconditioning tubes running around the newly exposed ceiling contribute to the industrial theme, as does the glazed partition, which was designed to look like old factory windows. The eye-catching floor in coloured cement tiles was the final element. 'We wanted to include some traditional Spanish materials,' says Bianca. 'It was the most daring decision we made, and I like the way the pattern flows throughout the house.'

Bianca's favourite part of the design is the table, which was made in rustic timber, like the cabinetry. 'It is big enough for everyone to enjoy a meal together or to do their own thing, whether working, having a coffee or reading a magazine,' she says. 'It's really practical and has a lovely rugged look, so you don't need to worry about being careful with it. For us, life happens around the dinner table. It's great for entertaining and helps to make the kitchen really feel like the hub of the home.'

DESIGN SOLUTION Bianca explains...

Why have a central kitchen?

It is always the room that is the most fun; even if you have a dining room, everyone gathers in the kitchen at a party. Kitchens are just more laid back and homely and the atmosphere is the nicest. All of the rooms are connected to the cooking space. When guests come to stay, they arrive in a central area where everyone meets together.

What inspired the layout?

There was limited space, so it wasn't complicated. The dishwasher is by the sink and the oven was kept central as it's large. Light only

comes in from the front balcony so we kept that area clear. We left some soapstone shelving, which used to be part of the original sewing studio. This can be used for storage or seating, and we added wine racks below.

Where did you fit storage?

I wanted low-level units instead of looking at wall cupboards all the time. This lets the kitchen breathe. There is an undercounter fridge along with a larger fridge freezer in the hall. Here there are also tall cupboards for food or items like the ironing board and vacuum cleaner

- they're designed to look the same as the internal doors. And the washer dryer is out of the way on a patio that leads from the back bedroom.

How did the glazed partition come about?

We try to avoid halls when planning the layouts of our renovation projects, as they're not an enjoyable room to be in unless they're really big and impressive. Usually they are dark and often a waste of space. Here we used a glass wall into which we placed bamboo plants. It separates the spaces, yet still lets in the light.

Do you have any advice for creating a similar style?

Avoid making a kitchen look too heavy, for example by choosing a timber kitchen like this with a wooden floor. Keep the rest of the scheme, such as the walls light and clean. Also avoid isolating the kitchen design too much; it should fit with the rest of the

What do you think worked particularly well?

We love our big table made from very old wood, which our guests can congregate around.



The details

CABINETRY Kitchen in old ship's timbers, around £4,700, Jan van Ijken Oude Bouwmaterialen BV

SURFACES For similar wall paint try Pure Brilliant White Kitchen+Matt, £18.99 for 2.5 litres, Dulux. For similar metro-style wall tiles try the Valencia white tiles, £164.47sq m, Fired Earth. 10194 floor tiles, £79.20sq m, Mosaic del Sur. Belgian hardstone worktop, £250sq m, Jan van Ijken Oude Bouwmaterialen BV

APPLIANCES Try Smeg for a similar black range **oven** with gas hob, around £2,440; **fridge freezer**, from £629, both Smeg. For similar integrated undercounter **fridge** try Indesit, £330.

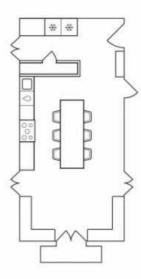
For similar fully integrated dishwasher, try Bosch, £550

SINK AND TAP Belgian hardstone sink, £850, Jan van Ijken Oude Bouwmaterialen BV. For a comparable tap try the Rangemaster AquaClassic 2 with white lever handles, £87, Taps UK

FINISHING TOUCHES

Try the Rafter's table, £900, Indigo. Ascaso Dream coffee machine, £425, Myespresso.co.uk. Vitra Eames plastic DAX 01 armchair in dark, £275 each, Heal's. Try the Jackson pendant light in rust, £69 each, Made. For similar black butterfly chairs try the Bloomingville, £219 each, Amara

The layout







PLAN AND SHOP FOR... SINKS & TAPS

Hardworking, beautifully designed and a pleasure to use day after day



f all the decisions you will make for your kitchen project, the task of choosing the sink and tap can easily tumble down the priority list. Besides being an important part of the look, these are pieces that you will touch on a daily basis, so it's essential to get them right. Most of us will have a clear idea of the style we're setting out to achieve – be that modern, country, classic or industrial – and this tends to narrow down

the options for sinks and taps: Belfast or a butlers sink for the country kitchen, sleeker lines for modern kitchens, with taps to match. One of the conundrums of buying a sink and tap is that there are few places you can visit to see a wide range (see overleaf for our favourites). With this in mind, your decision will often be made by looking at brochures and online with your designer, who will have a good knowledge of manufacturers, their quality and designs.







BUYING A SINK

While you might be tempted to go with what you've been used to in the past, there's a surprisingly broad choice of sink designs out there. So take some time to explore all the options.

POPULAR FORMATS

INSET SINKS fit into a worktop cut-out with the edge overlapping the surface. These are the most common types of sink and they comprise a bowl (or multiple bowls) and an integral draining board. They are compatible with all types of worktop.

FLUSH-MOUNTED SINKS are similar to insets with the difference being that the edges fit level with the surface. 'A true

flush-mounted sink requires specialist templating and fabrication,' explains Steve Rutter, marketing operations manager at Franke. 'A more cost-effective way of achieving this look is to go for a low-profile inset sink, which lays just the thickness of the material onto the worksurface and is installed with the ease of a standard inset sink.'

UNDERMOUNTED SINKS sit below the worktop, with their edges concealed by the

surface. The core of the worktop will be exposed to water, meaning some materials aren't compatible, such as laminate. Wood can be used but will need to be well oiled to prevent water ingress.

INTEGRATED SINKS are constructed from the same material as the worktop and are either seamlessly joined or welded to it, or constructed from one continuous piece of material, such as stainless steel or some composites.

Buyer's guide

BELFAST AND BUTLER SINKS were originally designed for use in the butler's pantry. They're both deep, square and ceramic, but there is a small difference between the two – Belfast sinks have an overflow and butler sinks don't – which goes back centuries to a time when clean water was plentiful in Belfast but waste was discouraged in London.

MATERIALS MATTER

Stainless steel is still the most popular sink material choice (around 65 per cent market share) and it is hard-wearing, heatproof and easy to maintain, although it can scratch. Neutral in appearance, it often matches the finish of your appliances. Look for seamless soldering, quality 18/10 stainless steel – 18/10 refers to the chromium (18 per cent) and nickel (10 per cent) content in the steel – and a gauge of 0.7mm and over, which will make the steel rigid, stable and resistant to dents.

Ceramic, such as fireclay and porcelain, is non-porous, so it is heat- and chemical-resistant. It's the classic choice for a butler or Belfast design but can also be seen in standard insets to give a country look. There are some sharp, modern inset designs available, too. All ceramic sinks are tough and impact-resistant. They can chip if heavy pots are dropped into them, and very hot pans may crack the surface. Try Reginox, Köhler and Villeroy & Boch.

Composite sinks are available in a great range of colours, most commonly the neutrals

- white, several shades of beige, warm grey, cool grey, charcoal and black. Like composite worktops, they are man-made stone composed of crushed minerals mixed with a resin, which can then be moulded to shape. Most companies have their own formula and brand name for the material such as Franke's Fragranite, Astracast's Granite ROK and Blanco's Silgranit. All are scratch-resistant, non-porous and stain-resistant, with composites containing the highest percentage of stone being the most durable. Some can also be joined seamlessly to a worktop, such as Silestone and Corian.

SIZES AND FORMATS

Your sink needs to be generous enough in size to handle the chores you do on a regular basis comfortably, from doing the dishes for family gatherings to even washing the dog. But it also needs to be in proportion to the room. Large, busy kitchens can benefit from several sinks: one standard size; a bigger, deeper sink in the utility room; and an extra prep sink on an island. Smaller households or those wedded to the dishwasher can afford to downscale accordingly.

There's a wide variety of formats available, from single bowls to double-bowl models, that allow you to wash in one while items soak in the other. A one-and-a-half bowl sink offers similar versatility but requires less space, plus the smaller bowl is suitable for a waste-disposal unit. If you

mostly use a dishwasher, a single-bowl design may fulfill all your needs.

There are also some handy options to make good use of tricky spaces, such as corner sinks, which tend to be L-shaped or curved (try Astracast and Smeg), as well as designer models featuring sleek troughs, eye-catching ovals and bow-fronted finishes. 'Sink shapes are mainly angular and linear, while simplicity is still the buzzword,' says Mike Heath, product manager at Blanco. 'There's less demand for busy complicated styling.'

SINK DESIGN

Achieving a streamlined aesthetic is one of the biggest trends for sinks, partly because it gives any kitchen a sleek, high-end look but also because it's practical with few places for dirt to hide. Geometric shapes, flush-mounted, low-profile and integral sinks all tick this box, with carved draining grooves often preferred to a built-in draining board. 'Stainless steel will continue to be prevalent, with the likes of new materials such as tempered glass becoming more of a style statement,' says Luke Shipway, product manager at Caple. 'Bigger and deeper bowls will remain popular, too.'

Also making a splash are clever features that will help you get more out of your washing zone, such as integrated chopping boards, food trays, colanders and composite bowl covers that extend the worktop area – handy where prep space is limited. Try Köhler and Blanco.

'MORE MANUFACTURERS ARE MAKING THINGS EASIER BY OFFERING SINK AND TAP COMBINATIONS DESIGNED TO COMPLEMENT EACH OTHER, SO YOU ONLY NEED TO MAKE ONE DECISION, NOT TWO' Steve Rutter, Franke

Where to see sinks and taps on display

BLANCO

1 Victor Way, Colney Street, St Albans, Hertfordshire AL2 2FL The head office has a large showroom for the company's extensive range.

CROSSWATER

Lake View House, Rennie Drive, Dartford, Kent DA1 5FU This 10,000sq ft showroom can be visited in conjunction with your retailer, by appointment only.

HANSGROHE AQUADEMIE

Units D1 and D2, Sandown Park Industrial Estate, Mill Road, Esher, Surrey KT10 8BL Open to the public by appointment only.

PERRIN & ROWE

Unit 1, Gateway XIII, Ferry Lane, Rainham, Essex RM13 9JY There's a dedicated showroom at this factory, where you can touch and try out the full range of sinks and taps.

SINKSATION

Dormay Street, London SW18 1EY Features a variety of brands, from Carron Phoenix to Gessi.

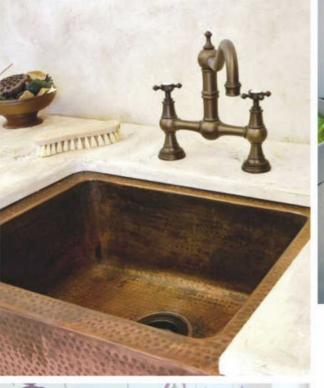
FRANK

Find your nearest at outlet franke.co.uk/moreinstore

Franke has dedicated 'More in Store' retailers, which have a good choice of sinks and taps on display in room layouts, with experienced staff on hand to help.

JOHN LEWIS

300 Oxford Street, London W1C 1DX The flagship store has the largest range of sinks and taps on show than any of its outlets, with some plumbed in, too.







CLOCKWISE FROM ABOVE

The Kiora Z sink by Sieger Design for Duravit comes in a choice of colours from around £747 – optional cutting board in Epicurean black is £126. A deep-bowl fireclay sink, this classic Butler 800 by Shaws of Darwen costs £494. Kohler's 3188W Icerock trough sink and 3391 Poise sink with Tara Ultra mixer tap in Platinum Matt by Dornbracht is fitted in Metro bespoke kitchen by Roundhouse, from £35,000. State-of-the-art BlancoJaron XL 6 S-IF sink is part of the Blanco Germany SteelArt series, around £1,104. This Corian design features a hidden sink, push-down tap and matching cover for when its not in use, from £450 as part of a worktop, from £310lin m. The Rochelle copper Belfast sink can be mounted or freestanding as its finished on all sides, from £742, Holloways of Ludlow













CLOCKWISE FROM ABOVE

Bulthaup mixer tap within the company's b3 kitchen, price on request. The hi-tech Swan pull-out mixer tap has optional touch-screen controls, £5,609, Fima Carlo Frattini. Try the Regulator double-spout gooseneck tap in nickel with spray, from £9,025, Waterworks, for chic boiler-room style. Control the flow of water by simply touching the Zedra Touch tap in Starlight Chrome, around £673, Grohe. Modern meets traditional with the 4755 Provence bridge mixer in pewter with pull-out spray rinse from the Country Collection, £620, Perrin & Rowe. 4755 Provence ProSource steaming-hot water tap delivers hot and cold water, too. It comes with a four-litre tank, £999; or eight-litre tank, £1,299, AEG







CHOOSING A TAP

From classic beauties to sleek, modern angles and curves, there's a good-looking tap to suit all styles of kitchen, with most made to good engineering standards - it's the level of build quality that adds to the price tag. There are several standard formats available, all mixing hot and cold water to gain the required temperature.

TAP CHOICES

Standard mixer taps are a good, reliable choice. Most are monoblocs (ie made in one piece) but you can also find two-hole designs, such as bridge-mounted, which are made in a single piece but need a pair of holes cut in the worktop or sink. There are three-hole models, too, which consist of a spout and controls. For minimal clutter around the sink, wall-mounted taps are installed into the wall or on an upstand. Pot-filler taps are mounted above a hob or range cooker and will pour directly into pans on the hob, meaning you won't ever have to carry heavy pans of water across the kitchen. And you'll also find compact taps to suit small prep sinks - many companies have scaleddown versions of their standard taps to match.

MAKE IT USER-FRIENDLY

Most of us will pick a tap based on aesthetics, choosing one that suits the style of sink as well as a silhouette that appeals, but ergonomics are equally important. The operating part of the tap can vary, from levers on the side to lift-up levers on top of the tap. Try a few styles and find which you are comfortable using, bearing in mind that you may often be using your arm when your hands are dirty. Function is everything here. Don't be swayed by good looks if you find the tap difficult to use.

The action of using a good-quality model should be a smooth and graceful single motion without any sticking or resistance. Try out several to get an idea of how each feels in your hand, and look for taps with a solid body and ceramic discs instead of rubber washers - these give greater control over water flow and make the fittings less prone to wear and

tear. Also look at the height and shape of the tap along with your chosen sink. It should be tall enough to clear your biggest pot, 'and make sure it extends far enough over to make cleaning the sink easy,' recommends Chris Mossop of Harvey Jones.

POPULAR EXTRAS

Pro-style taps with pull-out rinses or sprays are a favourite choice for washing fruit and vegetables thoroughly or cleaning down the sink area, but check the bar pressure required. Many need a minimum of 1 bar, so aren't suitable for low water-pressure areas.

An optional function for your main tap is dispensing chilled, filtered water. Filter taps remove chlorine, along with other impurities, and reduce limescale, and can be standalone designs that are installed elsewhere in the kitchen. Boiling-water taps are the favourite of the moment, providing mains cold, hot and boiling water for making tea and filling pots and pans. There is now a great choice of styles available from the likes of Quooker, Franke and InSinkErator, with Perrin & Rowe now producing mini hot-water taps to go over prep sinks. All have safety locks and heat water on demand, which saves energy and eliminates the need for a kettle. But be aware that both filter and boiling-water taps have bulky tanks and mechanisms that will take up valuable cupboard space beneath the sink.

MATERIALS AND FINISHES

Chrome is perhaps the most popular finish but it may need polishing to keep it sparkling, while brushed stainless steel and nickel finishes tend to be lower maintenance. The

trend for warm metals and unusual materials has seen the launch of taps in brass, gold and copper, which look great alongside hardware in the same finish - try Olif and Tre Mercati. And, if you like a bit of standout style, try Vola's KV1 range of coloured taps.

TAP TRENDS

Timeless swan-neck shapes and square-spout designs have proved enduring, as they have a modern-classic feel that echoes the current trend in kitchen cabinetry. But there's also a big demand for smart tech. LCD touchscreens and electronic controls are becoming more mainstream, as are all-in-one taps that dispense filtered and boiling-hot water alongside a mains supply. Beyond this, there's a huge range of styles on offer to match your cabinetry, and a greater level of customisation available to coordinate your tap with a composite sink or its handles with your hardware.

WHERE TO BUY

Dedicated sink and tap retailers, high-street kitchen showrooms and specialist appliance stores will have a larger choice on show, with some plumbed in, so you can try them for yourself. They should also have staff on hand who can advise on good combinations of sink and tap, and explain the benefits of each product as well as provide aftercare.

While there are several companies online that sell sinks and taps, quality can vary greatly, so make sure you view products in store first and double-check your water pressure and dimensions. A reputable online supplier will offer phone support, have a UK-based address, a clear returns policy and after-sales service.

'REMEMBER THAT THERE ARE PLENTY OF INTERESTING TAP FINISHES

TO CHOOSE FROM, AS WELL AS POLISHED CHROME' Mark Holloway, Holloways of Ludlow

Waste-disposal systems

Installed below your sink, a waste-disposal unit grinds kitchen waste, leftovers and meat and fish bones (which aren't suitable for composting as they attract pests) into tiny particles, which can then be flushed away with water. Not only does this keep

odours from accumulating in your bin, it's a more eco-friendly way of disposing of food waste, preventing it from ending up in landfill. Most models come with a safety air switch, which is installed beside your sink - try InSinkErator and Franke.

NEED TO KNOW...

VINYL, LINO & RUBBER FLOORING

These **smooth and resilient options** are easy to care for and look super stylish in the modern-day home





Can you explain the real benefits of so-called resilient flooring?

The answer is in the name. This type of flooring can readily deal with spills, splashes and anything a busy household can throw at it. What's more, it's available in a great choice of colours and patterns, and it's soft and warm underfoot, too.

Isn't it all a bit 'budget'?

Not at all. Most of the modern products are a far cry from the 'linos' of old, and there is a good choice of hi-spec products that are suitable for retail spaces and restaurants, which means serious durability. Designs and shades have improved, too, so it can be an ideal choice, especially if you want block colour in a contemporary kitchen.

What colours and designs are available?

A very broad choice – probably more than any other type of flooring. Lino, vinyl and rubber are available in many colours, from bold brights to soft pastels, while luxury vinyl comes in a range of faux finishes that mimic wood, stone, tiles, metal, glass and even woven fabric, without any of the drawbacks of less resilient materials.

Are there patterned options, too?

Designers have put their name to ranges – see Harvey Maria's collaborations with Hemmingway Design, Neisha Crosland, and Cath Kidston.

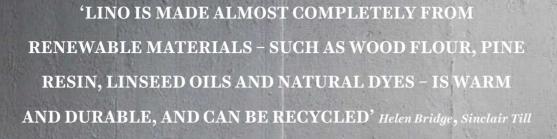
How do lino and vinyl differ?

The term 'lino' is often wrongly associated with

cheaper vinyl products available on a roll. Real linoleum has quite a different aesthetic. It's made of 97% natural materials – usually cork or wood dust and ground rock minerals mixed with solidified linseed oil on a burlap or canvas backing. It's available as plain colours or marbled designs, and can be cut and joined to create various patterns, from simple chequerboards to intricate inlay arrangements.

So is lino the green choice?

It certainly is as it includes a good percentage of recycled materials and is biodegradable at the end of a long, useful life. Not only that, it's 100 per cent recyclable, plus it can be recycled many times without losing any of its performance properties.



Create interest by combining multiple shades. Marmoleum Modular lino in Welsh Moor, Cliffs of Moher, Trace of Nature and Rocky Ice, all from £40sq m, Forbo

THE ESSENTIALS...

LUXURY VINYL At the top end of the smooth flooring market, luxury vinyl is usually made from different layers of PVC, comprised of a base, the printed or design sheet, then a clear, protective covering to make the floor scuff- and spill-resistant. It's a superdurable flooring, available in a wide choice of colours and designs, that's often used in retail spaces and restaurants. Domestic ranges typically have guarantees of 10 to 20 years. Try Amtico or Karndean.

CUSHIONED VINYL This has similar benefits to luxury vinyl, but at a slightly lower price point, so it's a good option if you are on a tight budget. The best cushioned vinyls come in a selection of different widths to minimise the number of visible seams where sections join. Take a look at the options from Avenue Floors or Leoline.

LINO Often confused with synthetic vinyl, lino is made from natural materials and is a great eco choice. With few chemicals, it's ideal for allergy sufferers, too. Hygienic, easy to clean, warm and quiet underfoot, it's available on the roll or as panels and squares that click together. There's a good range of neutral and modern colours, plus colours can be cut together to create patterns. The main manufacturer in the UK is Marmoleum by

Forbo Nairn; try Sinclair Till for designer patterns.

RUBBER Soft, warm, tough, practical, anti-slip and waterproof, rubber comes in strong, vivid and neutral colours, and can add a smooth or textured feel to your interior. Or, opt for the more traditional dimple effect to add a retro, industrial look or try the smooth, almost poured resin-like products from retailers such as The Colour Flooring Company.

Buyer's guide







What do I need to consider when buying rubber flooring?

Not all rubber floors are created equal. Look for one that has a protective surface for toughness and stain-resistance, and check the eco credentials if buying green is important to you. Cheaper ones may contain very little – if any – natural rubber.

Tell us about the key trends

The weathered-wood style is big right now and is available from many manufacturers. Similarly, parquet – a new addition for Moduleo – is perfect for those wanting to make a statement, and can be used to create more bespoke flooring patterns. Wide wood-effect planks are also very popular, especially in large rooms, and look best when laid towards the source of the light.

How is synthetic flooring sold?

Vinyl, lino and rubber are available in sheets, although some of the most favoured designs come in individual tile or plank format, allowing them to be laid in similar patterns to tiles and wood, which adds to the feeling of authenticity. These tiles come in an assortment of squares and rectangles. Some luxury vinyl comes with an option of larger planks, which is a fantastic way to create the illusion of more space, particularly within an open-plan kitchen. Care needs to be taken with large formats in smaller spaces – go too big and you risk enclosing the room. Good sheet vinyl is available in 2-, 3- and 4-m widths.

Where can I buy it?

Sometimes, you can go directly to the manufacturer, who will be able to recommend local fitters, but vinyl, lino and rubber tend to be sold through flooring specialists – typically independent retailers or high-street stores.

What about installation?

How the floor is fitted is crucial. The finished appearance relies on the quality of the base over which it is installed. Find a professional installer who will ensure that the sub-floor surface is flat,

smooth, dry and fit for purpose, and that the correct adhesives are used to maximise the floor's lifespan. Some flooring can be laid over existing tiles or wood, but it is worth checking first.

Can I fit my floor myself?

While most of this flooring is designed to be fitted by a professional, a new breed of interlocking luxury vinyl has been created for simple laying. Installation can vary between brands and from room to room, so we'd recommend consulting with a qualified fitter and following the guidelines,' says Alice Dunbar, sales and design consultant at Harvey Maria.

And what kind of looks can I create?

A vinyl floor has more design potential than any other material. You can play around with laying patterns and add a further dimension with borders or motifs. What you may miss out on if you fit the floor yourself, however, is experience of the different looks you can create simply by varying the pattern. Experimenting with more intricate ideas is a striking way to introduce colour and interest. Current trends include herringbone designs and brick-effect or laying the planks diagonally to give an illusion of more space.

Are there any other benefits?

With so much choice, you can easily introduce different colours, patterns and finishes to 'zone' open-plan kitchen, dining and living spaces, while the uniformity of the product gives a clean finish that stops things looking muddled. If you've got a big space, have a look at ideas from retail spaces.

Any advice about looking after my floor?

Vinyl, lino and rubber requires little maintenance once it's installed. Sweeping or vacuuming regularly to remove dust, and lightly mopping with a gentle detergent is all that's needed. You should avoid using abrasive or ammonia-based cleaners as these will dull the floor. Flooring of all kinds can get damaged when scratched by stones and grit, so try to have a shoes-off policy.

KEY CONTACTS

AMTICO 0870 350 4090 amtico.com AVENUE FLOORS avenuefloors.co.uk FORBO 0800 731 2369 forbo.com

HARVEY MARIA

0845 680 1231 harveymaria.co.uk KARNDEAN 01386 820100 karndean.com LEOLINE leoline.co.uk MODULEO 01332 851500 moduleo.co.uk POLYFLOR 0161 767 1111
polyflorathome.com
QUICK-STEP 0844 811
8287 quick-step.co.uk
THE COLOUR FLOORING
COMPANY 020 7254 3526
colourflooring.co.uk



WRITER AMELIA THORPE

WHERE TO SHOP FOR...

Pro-style appliances are a must for the keen cook, offering restaurant-quality results from home





AEG

03445 611611, aeg.co.uk

AEG has a history dating back to 1887, when it was founded in Berlin. Today, the company is a household name, supplying an impressive range of affordable home appliances, including its latest ProCombi Plus combination steam oven with steaming, stewing, bain marie, baking and roasting settings. There's even a vacuum-sealer drawer, so you can impress guests with professional sous vide-cooked dishes.

ALPES INOX

Available in the UK from Fourneaux de France, 01202 733011, alpesinox.com

Steel is the name of the game here – this Italian, family-owned company offers a range of high-end, free-standing kitchen units, plus built-in sinks, ovens and hobs. Made of the highest-grade stainless steel, designs are sophisticated and sleek, yet also eminently practical – the material has long been the choice for professional kitchens, thanks to its hygienic and robust properties.

BARAZZA

Available in the UK from Euroline Sales & Marketing, 0845 338 1761, barazza.co.uk
Hailing from northern Italy's 'Stainless Steel
Valley', Barazza was established over 40 years
ago by brothers Antonio and Pietro, and has
a strong reputation for creating cutting-edge
appliances. Flush-fitted gas hobs integrated
into steel worktops are the company's speciality,
and latest developments include Silk Steel
nickel-coated worktops and Feel built-in ovens
with an anti-fingerprint stainless-steel finish.

BORA

020 3693 1390, bora.com

This Bavarian manufacturer has been around for less than a decade, yet is already known for its innovative cooktop extractors. Built into hobs of all types, from induction and gas to teppanyaki plates, the patented extractor technology is designed to draw off vapours from saucepans in a downward direction. Quiet, super-efficient, energy-saving and easy to clean, the products, says inventor Willi Bruckbauer, offer the high-performance levels expected of a professional kitchen.

ELECTROLUX GRAND CUISINE

00 46 8738 6050, grandcuisine.com

This exclusive collection of appliances was developed to allow dedicated home cooks the opportunity to recreate restaurant-quality food at home. The cooking system includes nine products, all with touchscreen technology, from a blast chiller to a precision vacuum sealer and sear hob. With prices from £43,000 for a set of four products and a personal chef advisory service, the collection is clearly designed as an investment purchase. See the products at Poggenpohl's London Waterloo showroom.

FALCON

o8oo 8o4 6261, falconappliances.com
Part of the AGA Rangemaster group, Falcon's heritage as a leading UK manufacturer of professional catering equipment spans more than 75 years. Today, its robust range cookers are designed to bring professional-build quality to the domestic market, but with a more affordable price tag than some of its

competitors (prices start from £2,500). Falcon range cookers are still manufactured in the UK.

GAGGENAU

0344 892 8988, gaggenau.com

When a company has been around for more than 300 years, you know it's doing something right. Gaggenau has always produced metal consumer durables, but these days, it enjoys an enviable reputation for the performance of its luxury built-in appliances. Prices are at the upper end of the scale, but you can expect top-notch quality materials, including stainless steel and aluminium, and the best of German engineering and design. Sous-vide cooking is introduced this autumn with the new Combi-steam 400 oven with precision temperature settings.

KITCHENAID

0344 499 0101, kitchenaid.co.uk

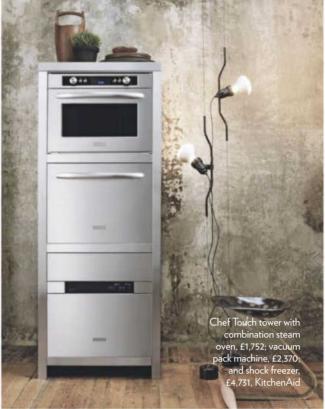
Since the introduction of its iconic stand mixer in 1919, American brand KitchenAid has built on its reputation for durable design to create a complete product line, from utensils to large appliances that offer professional performance. Pro-style products include the Twelix Artisan oven with steam and convection options, and the Chef Touch sous-vide system with vacuum machine, steam oven and shock freezer for rapid chilling and freezing.

LACANCHE

Available in the UK from Fourneaux de France, 01202 733011, lacanche.co.uk

Deep in the heart of Burgundy is the village of Lacanche, where the eponymous company has







been producing hand-manufactured range cookers for over 200 years. Developed alongside range cookers by sister brand Ambassade de Bourgogne, Lacanche products have a reputation for professional-quality construction, developed for the discerning French chef. Choose from 27 enamelled colours and select your own oven and hob configuration. Working displays are on show at the Fourneaux de France showroom in Poole.

LA CORNUE

0870 789 5107, lacornue.com

Albert Dupuy founded La Cornue in 1908 to produce his patented vaulted oven, designed to concentrate the natural circulation of hot air to retain natural moisture and enhance taste and texture. Now run by his grandson, Xavier Dupuy, the company still makes and equips each range cooker to order in its workshops just outside Paris. The latest model is the Château 150 in a contemporary carbon fibre matt black finish – a statement piece. See and try out the products at Divertimenti, in west London.

SAMSUNG

0330 726 7864, samsung.com/uk

The Chef Collection is a premium range of appliances, developed by electronics giant Samsung in collaboration with selected Michelin starred chefs, including Daniel Boulud and Michel Troisgros. Bringing the functionality and sleek good looks of a professional kitchen into the home, the range includes an oven with Gourmet Vapour technology to maintain moisture and control temperature, and an induction hob with Virtual Flame technology

for accurate and easy control. Available at Harrods, John Lewis and Currys PC World.

STEEL CUCINE

Available from Bradshaw Appliances, 01275 343000, steel-cucine.com

Founded almost a century ago to supply professional ovens, this Italian, family-run company now offers its luxury, hand-built range cookers to home cooks. Designs boast accurate temperature control and top-quality steel construction, while a recently launched limited-edition collection of Le Creuset's classic colours in a matt finish will introduce serious style credentials. There are also hoods, hobs, fridges, worktops and sinks to help you create a coordinated look in your kitchen.

VIKING

Available from Middleby UK, 01925 821280, vikingrange.com

Unable to find a range that would team the cooking power and features of a professional model with a design feasible for home use, Fred Carl Jr decided to create one himself. That was in 1987, and the sturdy, powerful, free-standing range cookers are now part of a luxury American line that includes hobs, ovens and warming drawers, as well as refrigeration and outdoor grills.

V-ZUG

0843 289 5759, vzug.co.uk

The Swiss know a thing or two about precision and this premium appliance specialist, established in 1913, is definitely no exception. The company is renowned for its innovative use of steam in appliances, including ovens, as well as washing machines and dishwashers. Its award-winning combisteam oven is designed to deliver pro-style results, with sous-vide and SoftRoasting settings, while the induction hobs offer minutely precise temperature control.

WOLF

 $0845\ 250\ 0010, subzero-wolf.co.uk$ Seventy years producing equipment for

commercial kitchens gives American brand Wolf a well-earned pedigree. Today, it offers luxury, powerful dual-fuel range cookers designed to suit the home chef, with dual-stacked sealed burners for excellent control - from searing heat to a breath of flame. The built-in collection includes a new professional M series oven with Wolf's trademark red knobs and generous 125-litre capacity. See it for yourself at the company's central London showroom.





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LIVING THE DREAM

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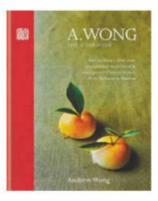
Best known for beds and sofas, online retailer Loaf also sells a great range of dining furniture including kitchen tables, benches, chairs and storage. You can now try before you buy at the company's first store, Loaf Shack, which is a relaxed 7,500sq ft-space in Battersea, London. So relaxed in fact, it has its own ice-cream parlour and 'chill-out areas'. Loaf Shack, 255-259 Queenstown Road, London SW8 3NP, 0845 459 9937, loaf.com



Brabantia's new colourful corkscrew has a good, strong grip and a large turning handle for ease of use. Priced at £5.75, it's available in four colours and is a great addition to the company's Tasty Colours range of utensils, chopping boards and knives – so all your prep needs are covered. Brabantia, 01275 819119, brabantia.com/uk.

SHARED WITH LOVE

Andrew Wong believes that cooking is a source of friendship and his food is considered some of the best Chinese fare in the UK. A. Wong The Cookbook, named after his London restaurant, features more than 100 authentic recipes, ranging from dim sum to Dong Po slow-braised pork belly. Each dish is influenced by Wong's travels across China, inspired by street food and fine dining.



Buy this book at the special price of £17.50 (usually £25) including free p&p, by calling 01903 828503 and quoting A.Wong/MB628. Offer subject to availability, please allow 7 days for delivery.

TIME FOR TEA Inject Scandinavian style into teatime with the Halv Åtta tableware by Swedish design brand Vardagsbruk The award-winning Half Past Seven stoneware, including a teapot, milk jug and coffee and tea mugs has great silhouettes and is available in black, white, blue, olive green and a new shade of purple. Around £51.87 for a teapot, available at clippings.com





BAKED TO PERFECTION

The smart grey silicon bakeware by Sabichi turns out perfect results time after time. With flexible cake 'tins' to matching whisks, spoons and spatulas, prices start at £2 for a set of measuring cups, 01909 544570, sabichi.co.uk



Accessories can make a room but don't worry if all your budget has gone into your kitchen. The Sittning collection of sharing tableware includes wooden boards, from £4, this set of five stylish serving spoons, £13, and glass jugs, from £12, Ikea, 020 3645 oooo, ikea.com

WEEKEND BOLTHOLE

When the going gets tough, what could be more restorative than a pampering spa weekend? The new Gainsborough Bath Spa is the first hotel to offer access to the historic city of Bath's natural thermal waters - just part of a luxury spa that also has a sauna, steam room, ice alcove and relaxation rooms, plus an Aroma Bar where you can blend your own oils. The hotel has 99 restful rooms as well as an Asian-influenced restaurant headed by Michelin-starred chef Johann Lafer. Recharge your batteries further with the city's shopping, sights and history. Rooms from £285 per night, 01225 358888, thegainsboroughbathspa.co.uk



Off the peg

Nikki Kreis hit on a great storage and display idea in the shape of the Peg-it-all board, and she's followed it up with a Chef's Edition - a clever design that includes knife and utensils racks, a condiments tray and a deep tray that can be combined with existing pegs and shelves from the range to cater especially for the kitchen. Made from sustainably sourced birch plywood, it has great utilitarian charm and costs from £125 for a board measuring H114 x W42cm, 020 7837 0820, kreisdesign.com



LIGHTING THE WAY

Housed in an old Art Deco cinema, the new Heal's concept store on London's Westbourne Grove is both a lighting showroom and a modern design hub. Browse the extensive libraries of fabrics and visuals for bespoke furniture – including kitchens – and get advice from an in-house style team. Heal's, The Queens Building, London W2 5AA, 020 7896 7451, heals.co.uk

HOT STUFF

The new Sizzle & Serve cast-iron cookware will happily move straight from the oven, any type of hob and even a barbecue to the table, making it great for entertaining. There are three sizes of gratin dish plus an oval platter; each has a maple stand to protect surfaces. From £13 for a Dia15cm gratin dish, Judge, 0117 940 0000, judgecookware.co.uk





HEART FELT

Practical and beautiful, these covetable grey felt bags, boxes and storage containers by German company Greybax will bring order to your belongings. Starting at around £43 plus p&p, greybax.de

3 new cooking classes in the South East

DAILY BREAD

London's favourite baker, Gail's, is hosting a series of classes at the Blackheath shop. Head baker Roz Bado is on hand to help with a choice of three classes: Basics Of Bread Making, Afternoon Tea and a



Bread Making Masterclass over two afternoons. The four-hour courses start at £100 and numbers are limited to eight, 020 8852 3127, gailsbread.co.uk



TO MARKET

Miele is taking cooking to the street with a series of demonstrations and events with some of the star producers at London's famous Borough Market. Cook French cuisine with stallholder Noel Fitzjohn, enjoy soul food from the Caribbean, a taste of the Med or tea-tasting from Sri Lanka. Tickets from £45, 0300 160 6610, miele.co.uk

MASTER CHEF

Get to grips with the latest Panasonic ovens and hobs in the luxurious Hartnett Holder & Co restaurant at Lime Wood hotel in Hampshire. The restaurant is run by Angela Hartnett and Luke Holder, and new



cookery school HH&Co Backstage offers lessons with top-notch teachers and ingredients. Priced £120 for a half day, £210 for a day, both include lunch, 023 8028 7162, limewoodhotel.co.uk FEATURE HELEN STONE AND ALIX O'NEILL



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Find your nearest Aisling retailer at: www.aislingfurniture.com

GO-TO POTS

Bright **storage** ideas to pep up the kitchen counter



1 The Tira earthenware storage jars with wooden lids have a global style to suit modern and retro kitchens, H23 x Dia9cm, from £10, Habitat. 2 The airtight Birdie cans are a flight of fancy, with the smallest measuring H12.5 x Dia10cm, from £13, The Scandinavian Shop. 3 Ivali handblown glass container with leather and ash lid, H15 x Dia15cm, £28.50, LSA. 4 Metal box with lid in zinc, large, H22 x Dia15.5cm, £10, H&M. 5 A design classic, these round clip-top green jars would look good grouped together on display, £5, Kilner. 6 Created from the metals of the moment, the Ayasa stackable containers in

spun brass or copper with Neem wood lids will develop a rich patina over time, H9.7 x Dia10.2cm, £40 each, Tiipoi at Southbank Centre Shop. 7 Full of retro charm, the bone china Anna Mint canister is new from Danish design company SuperLiving, H15 x Dia10cm, £28, Northlighthomestore.com. 8 Geometrics are still popular patterns. This trio of cream and black canisters are made from glazed porcelain with bamboo lids, H12.3 x Dia10cm, £18 each, Bloomingville. 9 This glass jar with relief text offers vintage charm at an affordable price, H21 x Dia12cm, £5.99, H&M



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KITCHEN SOURCE BOOK

Useful contact details for the main kitchen companies appliance manufacturers and fixtures and finishes for your scheme. Find this issue's extra stockists on page 140

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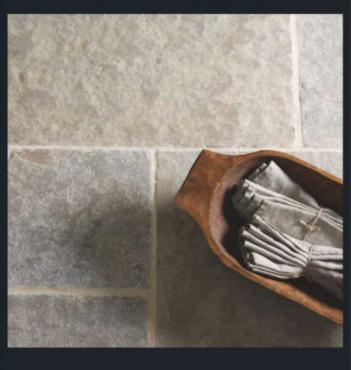
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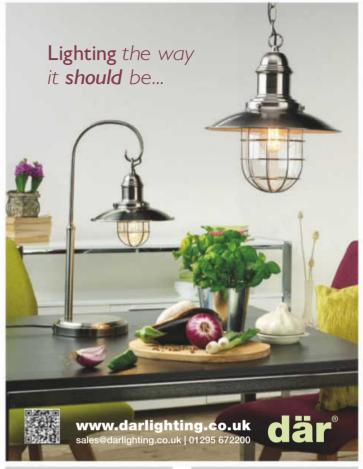
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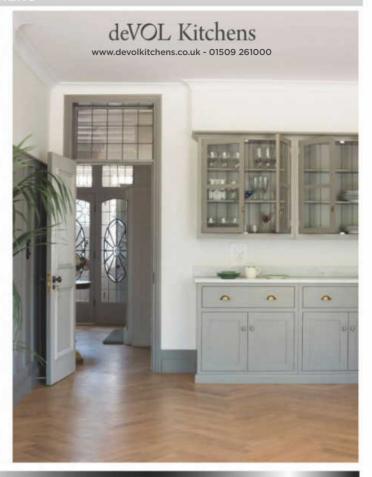


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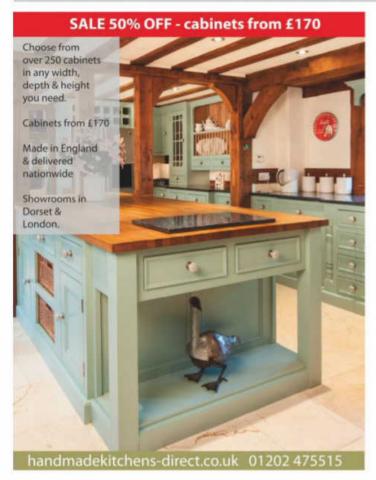
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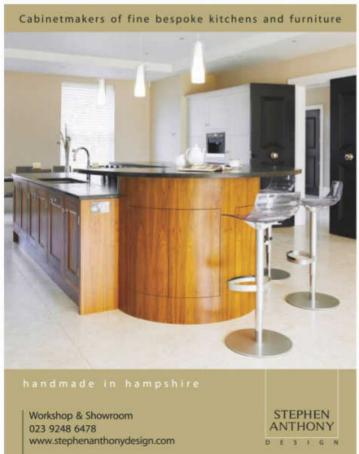
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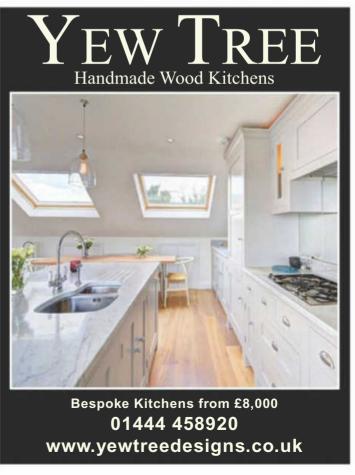
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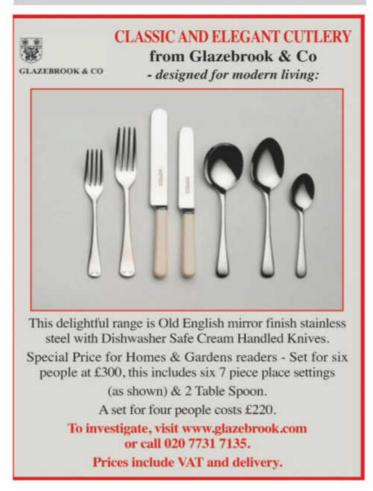


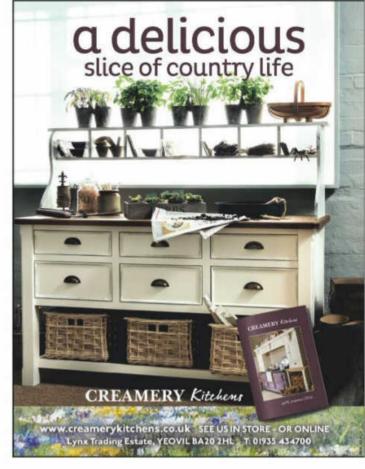




APPLIANCES

FURNITURE









One last thing... So you've chosen your kitchen furniture - tick. You've planned the layout - tick. You've sussed the flooring - tick. Now, stop right there. Have you worked any texture into your scheme? Smooth can be sleek, but flat is always just flat, so you do need an extra dimension. Here, it's mixing old and new, an exposed brick wall and some fabulous multi-faceted lights by Original BTC. Add texture to your wish list and see what calls to you. Hatton 3 pendant lights, £235 each, Original BTC. For stockist details go to page 138

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